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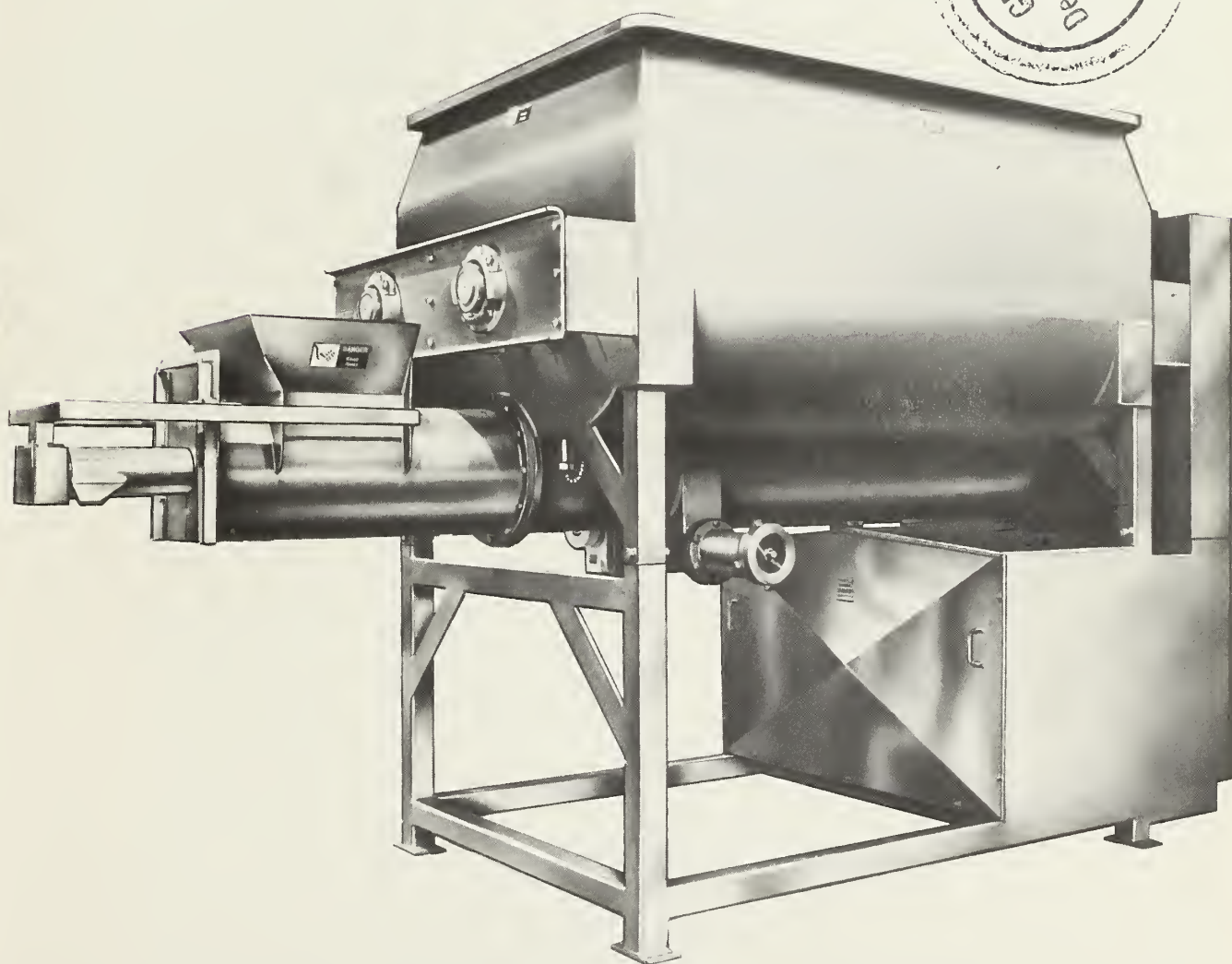
Food Safety
and Inspection
Service

Science and
Technology

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Accepted Meat and Poultry Equipment



**Listings Effective through June 1990
Supersedes All Previous Issues**

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INTRODUCTION

The Federal Meat Inspection Act and the Poultry Products Inspection Act authorize the U.S. Department of Agriculture (USDA) to require that the slaughter of animals and the subsequent processing of meat and poultry products be done in a sanitary manner. The Food Safety and Inspection Service (FSIS), the agency within the USDA responsible for meat and poultry inspection, administers sanitary requirements for equipment and facilities as one means of ensuring proper sanitation. These requirements are a primary reason for the high level of sanitation routinely practiced in federally inspected meat and poultry establishments.

EQUIPMENT ACCEPTANCE PROGRAM

The Equipment Branch; Facilities, Equipment, and Sanitation Division (FESD), operates the Equipment Acceptance Program. This program is the basis for the fair and uniform application of requirements for the materials of construction and the sanitary design of equipment. Equipment shall be formally evaluated by the Equipment Branch before the USDA inspector will allow its use. This condition applies to new, used, modified and re-conditioned equipment. Equipment manufacturers who want to have their commercially available equipment listed in this publication must submit all information necessary for the formal review and evaluation. However, plant owners or operators are ultimately responsible for insuring that the equipment used in their establishment is USDA accepted.

The Equipment Acceptance Program focuses on correcting problems during the initial development of equipment instead of resolving problems which may result when improperly designed or constructed equipment is put into widespread use. This preventive mode of action benefits equipment manufacturers, food processors, USDA inspectors, and American consumers.

EXCLUDED EQUIPMENT

Equipment which was in place and in use prior to the creation of the Equipment Acceptance Program or at the time a state inspected establishment becomes federally inspected need not be formally reviewed and accepted provided the equipment is in a good state of repair and it can be operated and maintained in a manner acceptable to the USDA inspector in charge. Plants may transfer this equipment from one federally inspected establishment to another provided both establishments are under the same ownership. The USDA inspector in charge at the receiving establishment will determine if the transferred equipment is in a good state of repair and is installed, operated, and maintained in an acceptable manner.

EXEMPTIONS

The following categories of equipment need not be formally reviewed and accepted by the Equipment Branch if such equipment is installed, operated, and maintained in a manner acceptable to the USDA inspector in charge.

1. Simple hand tools.
2. Equipment used to prepare packaging materials.
3. Equipment used on fully packaged product.
4. Equipment used in inedible departments.
5. Central cleaning systems.
6. Utensil and equipment cleaning machinery.
7. Pails, buckets, etc.*
8. Pallets for packaged product.
9. Picking fingers.*
10. Tanks for fully finished oils.
11. Simple can openers.
12. Chutes, flumes, poultry hangback racks, supporting stands, and brackets.
13. Equipment used for storing, transporting, and refining rendered animal fats and vegetable oils.
14. Vegetable cleaning equipment (not applicable to spin type washers/dryers).
15. Insect control units.
16. Shipping containers.
17. Pressure storage vessels for refrigerants (not applicable to CO2 snow making equipment).
18. Water softeners, water heaters, water meters, and chemical dispensers.
19. Can and jar washers/cleaners.
20. Dry spice mixing equipment.
21. Hot air shrink tunnels.
22. Equipment for handling live poultry and meat animals.
23. Air and water filters.
24. Devices for measuring physical characteristics (temperature, pressure, etc.).
25. Casing preparation equipment.

* The product contact area of this equipment must be USDA accepted for chemical composition. See page 7.

NON-EXEMPT CONDITIONS

1. Non-meat and non-poultry equipment - Equipment used to prepare a food product(s) that is not subject to the Federal Meat Inspection Act or Poultry Inspection Act but will be combined into a meat or poultry product must be USDA accepted. Equipment used exclusively for non-meat or non-poultry items and located in separate processing areas need not be formally reviewed and accepted by the Equipment Branch. Furthermore, the standards commonly associated with meat and poultry equipment may not always apply to other types of food equipment.

2. Bakery equipment - Equipment installed in processing departments to prepare dough and crust for filling or fabricating operations must be formally reviewed and accepted by the Equipment Branch. However, equipment used in separate rooms for preparing bakery type items need not be formally reviewed and accepted. The USDA inspector in charge will determine if such equipment is constructed and maintained in a manner that will ensure the production of unadulterated products in a clean environment. The standards for meat and poultry processing equipment may not apply to all bakery equipment due to differences in daily cleanup procedures.

3. New establishments - Equipment intended for use in newly constructed establishments must be formally reviewed and accepted by the Equipment Branch if not previously accepted and listed in this publication.

4. Custom made equipment - Plant personnel may build their own equipment or have an outside contractor fabricate equipment for them. Even though it is custom made and not intended for resale, such equipment must be formally reviewed and accepted by the Equipment Branch. The same standards are applicable to custom made equipment as are applicable to commercially available equipment. In addition, the information necessary to review and evaluate custom made equipment is the same as that necessary for commercially available equipment.

Equipment manufacturers or brokers are sometimes not interested in securing USDA acceptance for their equipment. In such events, equipment is considered the same as custom made and establishment personnel are responsible for supplying all the information necessary for the review and acceptance by the Equipment Branch. Establishment operators should be aware of this responsibility before they purchase any equipment. Custom made equipment is accepted only for the submitting establishment and is not included in the list of accepted equipment.

PROCEDURES FOR OBTAINING ACCEPTANCE

The acceptance of new, modified, or re-conditioned equipment for use in federally inspected meat and poultry establishments is a two step process. First, Equipment Branch staff officers evaluate the design and construction of equipment by reviewing assembly type drawings with correlated parts material lists. Then, if necessary, USDA inspectors review the inplant operation of equipment and report their findings to the Equipment Branch. Commercially available equipment is accepted and listed in this book if it is determined to be sanitary and complies with all relevant criteria in the Federal Meat and Poultry Inspection Regulations.

1. Review of drawings - Equipment manufacturers, distributors, or establishment operators must submit the assembly type drawings to:

U.S. Department of Agriculture
Food Safety and Inspection Service
Facilities, Equipment, and Sanitation Division
Equipment Branch, Room 2168, South Building
Washington D.C. 20250-3700
Phone No. (202) 447-7386 Fax No. (202) 475-5486

The complexity and specificity of the drawings will vary depending upon the complexity of the equipment. In general, however, drawings must clearly illustrate the main construction features in top, end, and side views. More complex equipment must be presented to clearly illustrate the product contact areas by cutaway or section and the manner in which these areas are made easily accessible for cleaning and inspection. In addition, each functional component may require separate, detailed drawings. Each submitted drawing shall, without exception, include a correlated parts material list. In addition to identifying the parts by name and/or function, the parts material list must also identify the materials used to construct that part. In particular, components which are painted, plated, or made of synthetic materials shall be indicated. By reviewing the drawings, the Equipment Branch will determine if the materials of construction are acceptable and if the design appears satisfactory and free of safety hazards. In addition, the Equipment Branch will determine if a trial installation is necessary.

2. Trial installation - Trial installation, or experimental use, is the time period in which USDA inspectors review the equipment during inplant operation and report their findings. Establishment operators must request, in writing, a trial installation of commercially available equipment. A written request for trial installation must include:

- (1) the name and location of the equipment manufacturer,
- (2) the exact name and exact model identification,
- (3) the anticipated starting date for use of the equipment, and
- (4) the length of the experimental period.

The experimental use dates are flexible and can be extended by additional written requests. The Equipment Branch, however, may deny an extension if an unacceptable sanitation problem exists.

The Equipment Branch will review the inspector's report and decide to:

- (1) accept the equipment,
- (2) hold for additional reports from other federally inspected establishments,
- (3) report any identified deficiencies to the manufacturer or plant and require modification, or
- (4) reject the equipment.

The establishment operator is provided a letter stating that the Equipment Branch does not object to the continued use of accepted, custom made equipment.

For commercial equipment which is accepted:

- (1) the establishment operator is provided a letter stating that the equipment is acceptable and
- (2) the manufacturer is provided a letter which serves as the proof of acceptance until the equipment is listed in this book.

The letter of acceptance to the manufacturer is no longer valid once the equipment is listed. If the installation of equipment requires significant changes in the present layout, new floor plan drawings showing the equipment in its proper location must be submitted to the Facilities Branch within 30 days of the acceptance.

USE OF THE GUIDEBOOK

This book, Accepted Meat and Poultry Equipment, lists the commercially available equipment which has been formally reviewed and accepted by the Equipment Branch. New editions are periodically published for the use of USDA inspectors, equipment manufacturers, and establishment operators. Copies may be purchased from:

Superintendent of Documents
Government Printing Office
Washington D.C. 20402

When equipment is listed in this book, the manufacturer must guarantee that all future equipment with the accepted model identification is of the same design, construction, and materials as depicted in the submitted drawings and parts material list(s). Any modification to an accepted piece of equipment shall be submitted to the Equipment Branch for review. Failure to meet this criteria may result in the revocation of the acceptance. Moreover, all future equipment of the accepted design shall be constructed using good workmanship. The USDA inspector may reject the use of equipment of poor quality workmanship. Inadequate service and maintenance, substitution of materials, and faulty installation are also reasons an inspector may reject the use of accepted equipment. Accepted equipment may, after a period of time, begin to show objectionable defects or faults which were not apparent when acceptance was authorized. The equipment manufacturer shall correct any serious problems otherwise the acceptance may be revoked.

The Food Safety and Inspection Service does not sanction the use in advertisements or promotional material of any shield, emblem, legend, or insignia indicating USDA acceptance of equipment. The only authorized reference to acceptance is in letters issued to applicants and in the List of Accepted Meat and Poultry Equipment. Inclusion in this list signifies the equipment complies with Meat

and Poultry Inspection Program sanitary standards. It does not infer compliance with the Department of Labor's Occupational Safety and Health Standards.

Accepted equipment is alphabetically listed by manufacturer's name. The manufacturer's location (city and state) is included. This heading is followed by a listing of that manufacturer's accepted equipment with the corresponding model identifications. For example, an accepted shuttle conveyor (SC) with model numbers 1000, 1192, and 1293 manufactured by Acme Fabricators of Houston, Texas would be listed as follows.

ACME FABRICATORS

Houston, Texas

Conveyor: SC-1000, SC-1192, SC-1293

If these models were of the exact same design and construction (parts material) and differed only in size (eg., width, length), a single model identification could be used. This model identification would be:

ACME FABRICATORS

Houston, Texas

Conveyor: SC-....

The four dots would replace the four digits of each identification since these digits only reflect different sizes of the same conveyor. If these digits represent changes in the design or construction, then the listing would be the three separate model identifications initially depicted. Dots can be used to indicate differences in volume or capacity as well as dimensions.

NOTE: Manufacturers are responsible for notifying the Equipment Branch of any company name changes, mergers, and/or relocations. Without such notification, the Equipment Branch limits an acceptance to that equipment manufactured before the name change, merger, etc. Therefore, equipment manufactured afterward is not necessarily included under the acceptance. Furthermore, plant owners or operators shall not modify accepted equipment (either custom made or commercially available) without first notifying the Equipment Branch. Any modifications to accepted equipment for any reason voids the official acceptance by the USDA.

FREEDOM OF INFORMATION ACT

The Freedom of Information Act, 5 U.S.C., 552, provides that information in the possession of the Federal government must be made public upon request unless certain specified exemptions apply. One of these exemptions covers "trade secrets and commercial or financial information..." [5 U.S.C., 552, (b) (4)]. In order to protect the legitimate commercial interests of those submitting information to the Equipment Branch, the submitting party should identify all material considered to be either a trade secret or confidential commercial or financial information and supply a statement explaining why it is so considered. While this procedure will not guarantee that the information will be exempt

from disclosure, it will ensure that the wishes of the submitting party will be given consideration in any decisions reached.

When the Equipment Branch receives a request for material identified as a trade secret or confidential commercial or financial information, the agency will notify the submitting party before disclosing the information. Questions concerning the Freedom of Information Act and its effect on the procedures of the agency should be addressed to:

Freedom of Information Coordinator
Food Safety and Inspection Service
Room 334 - E
U.S. Department of Agriculture
Washington D.C. 20250

CHEMICAL CLEARANCE (USDA ACCEPTANCE)

Equipment components such as conveyor belts, sealants, coated parts, paints, metal alloys, and plastics, if not previously USDA accepted, shall be reviewed and evaluated by the:

Product Safety Branch
Compounds and Packaging Staff
Food Ingredient Assessment Division (FIAD)
FSIS, USDA
Building 306, Room 300, BARC-East
Beltsville, MD 20705

The review, evaluation, and acceptance of materials is based upon the following information supplied to the Product Safety Branch.

1. A brand name, code, part number, or other designation which specifically identifies the material to be evaluated.
2. A description of the intended use of the material. For examples, direct or indirect contact; high temperature; low temperature; high pressure; high friction; etc. (Unless otherwise specified, belting material will be evaluated for direct contact).
3. The complete chemical composition of the material. Dyes and pigments should always be identified by the 5-digit Colour Index Constitution number or structural formula. All other major and minor constituents must be identified by proper chemical names. If the material is used in direct contact with food, the constituents should be listed by proper chemical name as appears in the appropriate Food Additive Regulations (Title 21, Code of Federal Regulations) or by reference to previous USDA acceptance. If a proprietary formulation is used as an ingredient of the material, that ingredient may be identified by its trade name and its manufacturer may submit the chemical composition to the Product Safety Branch in behalf of the component manufacturer.

NOTE: TECHNICAL DATA SHEETS, ADVERTISING LITERATURE, AND OTHER SIMILAR MATERIALS MAY BE USEFUL. HOWEVER, USDA ACCEPTANCE WILL NOT BE BASED SOLELY UP ON THIS INFORMATION.

Chemical formulations disclosed to the Product Safety Branch are retained in a confidential file and used only to evaluate the chemical acceptability of the material. Although suppliers may submit information to the Equipment Branch, they are encouraged to submit this information directly to the Product Safety Branch.

Equipment manufacturers should be aware that compiling and evaluating all of the necessary information on chemical composition may be a lengthy, time-consuming process. Therefore, equipment manufacturers may want to consult with their component suppliers regarding USDA acceptance of materials prior to submitting equipment for evaluation.

ACCEPTABLE MATERIALS

Equipment shall be constructed of materials that will not deteriorate from normal use under the anticipated environment. Therefore, equipment in meat and poultry plants must be constructed of materials that will withstand the generally humid operating environment and high pressure, hot water cleaning with strong chemical cleaning agents. In addition, equipment surfaces shall be smooth; corrosion and abrasion resistant; shatterproof; nontoxic; non-absorbent; and not capable of migrating into food product (staining).

The series 300 (18-8) stainless steel is acceptable for general use. Other series have been used for construction of meat and poultry equipment, but their use is limited because they tend to rust or discolor in certain applications. The abbreviation "S/S" is used throughout this publication to denote stainless steel construction.

Aluminum may pit and corrode when exposed to certain chemicals. When friction occurs between aluminum and meat or fat, a black oxide is produced which discolors the meat. Anodizing the aluminum does not eliminate this problem. Therefore, the use of aluminum is limited to applications where the metal does not contact the product or in which the product is suspended in water.

Surface coatings and platings may be used if the base material is nontoxic and rendered non-corrosive and the plating material is USDA accepted. Chrome, nickel, tin, and zinc (galvanization) platings will generally be acceptable for most appropriate applications. USDA acceptance of other plating materials and processes can be obtained from the Product Safety Branch. Surface coatings and platings must remain intact. If a surface coating or plating begins to peel or crack, the local FSIS inspector will disallow the use of the equipment.

Paints, cold galvanizing compounds, and surface coatings with characteristics similar to paints may be used if USDA accepted but not in or above the food product zone.

Plastics and metal alloys may be used if USDA accepted for the intended purpose and the physical characteristics are acceptable to the Equipment Branch. A representative sample of the material must be submitted to the Equipment Branch for evaluation.

Hardwood may be used for dry curing meat. In addition, solid (unlaminated) pieces of hardwood are acceptable as removeable cutting boards provided the wood is maintained in a smooth, sound condition and is free from cracks. Hardwood cutting boards must be the shortest dimension which is practical (preferably not exceeding 3 or 4 feet).

UNACCEPTABLE MATERIALS

Cadmium, antimony, and lead are toxic materials that cannot be used as materials of construction either as a plating or the plated base material. Lead, however, may be used in certain alloys in an amount not exceeding 5%.

Enamelware and porcelain are not acceptable for handling and processing food product.

Copper, bronze, and brass are not acceptable for use in the product zone. These materials may be used in air and water lines or for gears and bushings in component parts outside the product zone.

Leather and fabric are not acceptable materials.

DESIGN AND CONSTRUCTION

1. Equipment shall be designed so that all product contact surfaces can be readily and thoroughly cleaned with high temperature, high pressure water and caustic soap solution. Components such as electric motors, electric components, etc., which cannot be cleaned in this manner shall be completely enclosed and sealed.
2. All product contact surfaces shall be visible (or easily made visible) for inspection.
3. All product contact surfaces shall be smooth and maintained free of pits, crevices, and scale.
4. The product zone shall be free of recesses; open seams; gaps; protruding ledges; inside threads; inside shoulders; bolts; rivets; and dead ends.
5. Bearings (including greaseless bearings) shall not be located in or above the product zone. In addition, bearings shall be constructed so that lubricants will not leak or drip or be forced into the product zone.

6. Internal corners or angles in the product zone shall have a smooth and continuous radius of one-fourth inch or greater. (Lesser radii may be used for proper functioning of parts or to facilitate drainage provided these areas can be readily cleaned).
7. Equipment shall be self-draining or designed to be evacuated of water.
8. Framework of equipment (if not completely enclosed and sealed) shall be designed to use as few horizontal frame members as possible. Furthermore, these components shall be rounded or tubular construction. Angle iron is not acceptable except as motor supports.
9. Equipment shall be designed, constructed, and installed in a manner to protect personnel from safety hazards such as sharp edges; moving parts; electric shocks; excessive noise; and any other hazards. Safety guards shall be removeable for cleaning and inspection purposes.
10. Welds shall be smooth, continuous, even, and relatively flush with the adjacent surfaces.
11. Equipment shall not be painted on areas which are in or above the product zone. (Other areas may be painted if the paint is USDA accepted).
12. External surfaces shall not have open seams, gaps, crevices, and inaccessible recesses.
13. Where parts must be retained by nuts or bolts, fixed studs with wing nuts shall be used instead of screws to a tapped hole.
14. Gasketing, packing materials, O-rings, etc., must be nontoxic, nonporous, nonabsorbent, and unaffected by food products and cleaning compounds.

INSTALLATION

Stationary equipment or equipment not easily moveable (i.e., no casters) shall be installed far enough from walls and support columns to allow thorough cleaning and inspection. In addition, there must be ample clearance between the floor and the ceiling. If these clearances are not possible, then equipment shall be sealed watertight to the surfaces. All wall mounted cabinets; electrical connections; and electronic components shall be at least one inch from the wall or sealed watertight to the wall.

Major pieces of equipment shall be shown on approved blueprints before installation. Drawings shall be submitted within 30 days of acceptance for equipment which is initially installed on an experimental basis.

WATER USAGE

1. Water wasting equipment - Water wasting equipment shall be installed so that waste water is delivered into the drainage system through an interrupted connection without flowing over the floor, or is discharged into a properly drained curbed area. Waste water from cooking tanks, soaking tanks, chilling tanks, and other large vessels may be discharged for short distances across the floor to a drain after operations have ceased and all product has been removed from the area.

2. Protection of water supply - An air gap shall be provided between the highest possible level of liquids in equipment and a directly connected water supply line(s). The air gap must be at least twice the diameter of the supply side orifice. If submerged lines are unavoidable due to design considerations, then the equipment must include a functional vacuum breaker which will, without fail, break the connection in the event of water pressure loss.

3. Re-circulation of water - Equipment which re-circulates water as part of its intended function shall be equipped with sanitary recirculating components if the water directly or indirectly contacts food product or the product contact surfaces. For examples, recirculating pumps shall be accepted for direct product contact and piping must be easily demountable with quick disconnect mechanisms at each change of direction.

In addition, establishment operators using equipment or systems which re-circulate water must have written approval of a water re-use procedure. This approval must be obtained from:

Water Re-Use Committee
MPI Technical Services
Food Safety and Inspection Service
Room 1140, USDA - South
Washington D.C. 20250

4. Valves on drainage outlets shall be easily demountable to the extent necessary for thorough cleaning. Overflow pipes shall be constructed so that all internal and external surfaces can be thoroughly cleaned.

CLEAN-IN-PLACE (CIP) SYSTEMS

Sanitation procedures for CIP systems must be as effective as those for cleaning and sanitizing disassembled equipment. Only equipment which meets the following criteria may be cleaned in place. Any equipment or portions of equipment not meeting these requirements shall be disassembled for daily cleaning and inspection.

1. Cleaning solutions, sanitizing solutions, and rinse water shall contact all interior surfaces of the system.

2. All internal surfaces shall be either designed for self draining or physically disassembled for draining after rinsing.
3. Pipe interiors shall be highly polished (120-180 grit) stainless steel or some other acceptable, smooth surfaced material which is easy to inspect.
4. Easily removeable elbows with quick disconnect mechanisms shall be located at each change of direction.
5. All sections of the system shall be capable of being completely disassembled for periodic inspection of all internal surfaces.
6. All sections shall be available for inspection without posing any safety hazard to the inspector.

PIPING SYSTEMS

Piping systems used to convey edible product (including pickle solutions) shall be readily disassembled for cleaning and inspection. Pumps, valves, and other such components shall comply with the sanitary requirements for USDA acceptance. Piping systems must be designed so that product flow will be smooth and continuous i.e., no traps or dead ends. Pipes must be either 300 series stainless steel or a USDA accepted plastic.

The above requirements apply to systems for conveying raw fat and to re-circulate cooking and frying oils. Black iron pipes with threaded or welded joints are acceptable for conveying completely finished, rendered fats. Continuous rendering is not considered complete until after the final centrifuge.

Pipeline conveying systems for aseptic processing and packaging shall comply with the requirements outlined in the Guidelines For Aseptic Processing and Packaging Systems In Meat and Poultry Plants. This publication is available from the Equipment Branch.

EQUIPMENT STANDARDS

The primary purpose of the Equipment Acceptance Program is to ensure that meat and poultry equipment is designed and constructed in a manner that it can be cleaned and inspected. When applicable, however, the Equipment Branch will impose any appropriate standards or agency requirements for operation and output.

Conditions of Use - The acceptance of equipment and the subsequent listing in this book is based on the assumption that the equipment will be used in accordance with all applicable regulations of the Food Safety and Inspection Service and/or any other governmental agency which may have regulatory authority applicable to the manufacture, distribution, and/or operation of the equipment. Furthermore, acceptance of equipment for sanitary design and

construction must not be misconstrued as an acceptance of any processing or slaughter procedure(s). Acceptance by the Equipment Branch is contingent upon the appropriate use of the equipment as defined and/or limited by the Meat and Poultry Inspection Regulations. Procedures involving the use of equipment in a manner that deviates from its normal, expected use and/or the applicable regulations must be reviewed by the Processed Products Inspection Division or the Slaughter Inspection Standards and Procedures Division (as applicable).

In some cases, accepted equipment must be used only under certain specified conditions (i.e., conditions of use, 9CFR 381.53 and 308.5). For example, some slaughter equipment requires sterilization between each use. Therefore, sterilizers must be provided in conjunction with the equipment otherwise the equipment is not acceptable for its intended purpose. These conditions of use appear in parentheses beside the listing of the accepted equipment.

MAGNETIC TRAPS AND METAL DETECTORS

The extensive exposure of some products to metal equipment such as grinders, choppers, mixers, shovels, etc., causes the possibility of metal contamination. Magnetic traps have been found effective in removing iron particles from chopped or semi-liquid products. However, these magnetic traps are not useful for removing nonmagnetic metals such as stainless steel or aluminum. Therefore, the use of electronic metal detectors is highly recommended for sausage emulsions, can filling lines (especially baby foods), etc. Metal detectors are usually installed so an alarm (either a bell or light or both) is activated when a metal fragment is in the detection zone. The production line should stop automatically when the detector is activated. Alternatively, some systems are arranged so that the portion of the product containing the metal contaminant(s) is automatically removed from the production line.

The Food Safety and Inspection Service does not currently regulate the use of metal detectors for normal production. The agency does encourage meat and poultry plant operators to voluntarily use metal detectors whenever possible. The Equipment Branch reviews and evaluates metal detectors using the same sanitary standards applied to other types of equipment.

The sensitivity and reliability of metal detectors varies depending on aperture size, type of food product, frequency and method of calibration, and numerous other variables. Since many of the involved factors are not related to the design of the unit itself, the Equipment Branch does not currently classify metal detectors. However, the following classification standard is offered on a voluntary basis.

Classification*	Spherical Diameter	Type of Metal
A	1/32 inch	316 stainless
B	1/16 inch	316 stainless
C	1/ 8 inch	316 stainless
D**	---	---

*To test a metal detector, a metal sphere of the size and type indicated (generally imbedded in an acceptable, non-metallic material) is passed through the center of the aperture. The detector must detect in at least 9 of the 10 pass throughs to qualify for the applicable classification.

**The "D" classification identifies those detectors which are either not sensitive to the 1/8 inch level or are installed in a manner that prevents testing in the described fashion.

CONVEYOR BELTS

Conveyor belts used in direct contact with food product must be moisture resistant and nonabsorbent. Cotton carcass belts must have the edges sealed with the same material as is used for the food contact surface. In addition, belting material must be chemically acceptable.

JET-VACUUM EQUIPMENT

Equipment used for cleaning jars or cans shall have safety devices to indicate malfunction of either jet or vacuum elements. If necessary, vents to the outside shall be provided to control exhaust currents and to prevent dust and/or paper particles from being blown back into cleaned containers.

HOSES

Hoses used for product contact shall be accepted by the Equipment Branch. The hose material must be installed in a manner which allows for inspection of the interior surface. Sanitary connectors can be installed at appropriate intervals to allow breakdown for visual inspection or use of inspection devices, such as, boroscopes.

Hoses without sanitary connectors are acceptable for steam and water lines where breakdown for cleaning and inspection is not necessary. However, hoses used for re-circulating water into and out of product contact areas must satisfy the requirement for product contact hoses.

PICKLE LINE

Pickle lines shall be either stainless steel or some other USDA accepted material. If re-circulated, pickle shall be filtered and re-circulated through a system that can be disassembled to the extent necessary for thorough cleaning and inspection.

SMOKEHOUSES, OVENS

Smokehouses or ovens must be designed for easy cleaning and inspection of all inner and outer surfaces. Ducts shall be designed to be easily disassembled to the extent necessary for thorough cleaning and inspection. Spray heads for dispensing liquid smoke must be mounted below the level of the rails and trolleys. If liquid smoke is to be recirculated, the pump and pipelines must be of sanitary type construction. Liquid smoke cannot be recirculated if product is on rack trucks.

SCREENS AND FILTERS

Screens and straining devices shall be readily removeable for cleaning and inspection and shall be designed to prevent incorrect installation. Permanent screens shall be constructed of non-corrosive metals. Synthetic filter materials shall be USDA accepted (for direct or indirect contact, as applicable). Filter paper shall be single service. Filter cloths shall be washable.

Asbestos is not acceptable for use as filtering material or for any other purpose.

OZONE PRODUCING EQUIPMENT

Equipment which produces ozone may be used only in coolers designated for aging meat. The ozone concentration in the air must be measured and recorded with appropriate devices and cannot exceed .1 ppm. Ozone generating equipment shall be turned off and the ozone permitted to dissipate before USDA inspections are performed.

VENT STACKS FROM HOODS

Vent stacks from covered cooking vats or hoods over cook tanks and CO2 equipment should be arranged or constructed so as to prevent drainage of condensate back into the product zone.

ULTRAVIOLET (UV) LAMPS

Ultraviolet lamps which generate ozone are restricted for use as described under Ozone Producing Equipment above. UV lamps which do not produce ozone may be used in any area provided shields are used to prevent exposure of inspectors to direct or reflected UV rays. Otherwise, rooms where unshielded UV lights are used shall be equipped with switches at all entry points so the units may be turned off before inspectors enter. These switches shall be identified with suitable placards such as, "Ultraviolet Lights". Inspectors shall not enter areas where unshielded UV lights are burning because of possible damage to skin and eyes.

HEAT EXCHANGERS

Heat exchangers may be used to heat or cool product. Heat exchangers may also be used to heat or cool gasses or liquids which directly contact product. However, extreme caution shall be exercised to prevent contamination. Inspectors and plant personnel shall be alert to the following conditions and requirements.

1. Only heat exchanger media accepted by the Product Safety Branch (see page 7) can be used for applications involving food product. Common materials such as brine or ammonia need not be submitted for review. Under no circumstances can toxic materials be used.
2. Heat exchangers shall be routinely pressure tested to ensure that pinholes, hairline cracks, loose fittings, or other similar defects are not present. Presence of off-color, off-odor, and/or off-flavor may indicate leakage. Frequent depletion of heat exchange media may also indicate leakage.
3. Pressure on the product side shall be higher than the media side.

INPLANT TRUCKS

Trucks used to transport product within the plant should be constructed of stainless steel. However, galvanized metal is acceptable provided it is maintained in a good state of repair and is regalvanized when necessary. Trucks should be free of cracks and rough seams. Metal wheels should be avoided as they cause

deterioration of the floor surfaces. All trucks should have some means of affixing a tag. This can be accomplished by drilling two holes approximately 1 inch apart in the lip of the truck to accomodate string or wire.

AIR COMPRESSORS

Compressed air may be used to directly contact product and/or product contact surfaces provided the air is filtered before entering a compressor and it is clean and free of moisture, oil, or other foreign material when contacting product or product contact surfaces. Lubricants and coolants directly contacting air shall be accepted by the Product Safety Branch (see page 7).

Compressed air storage tanks shall have a drain. Water and oil traps must be located between storage tanks and the point of use. Spent air must be exhausted in a manner to prevent product contamination.

Air directly contacting product or product contact surfaces shall be filtered as near the air outlet as feasible. Filters shall be readily removeable for cleaning or replacement and shall be capable of filtering out 50 micron particles (measured in the longest dimension). Air intake on votators shall also be filtered.

PRODUCT RECONDITIONING EQUIPMENT (for meat)

Product which is accidentally soiled may be cleaned on a separate, conveniently located wash table or sink. This wash station shall be properly equipped with sprays and a removeable, perforated plate to hold product off the bottom. The station shall be identified as a "product wash station" and cannot be used for hand or implement washing.

ELECTRIC CORDS

Accepting the use of electric cords shall be based on both sanitary and safety considerations. Drop cords suspended from the ceiling may be retractable and used to connect portable equipment on an as needed basis if the cords are properly wired to the power source. Electric cords shall not be strung across the floor even on a temporary basis.

ELECTRIC INSECT TRAPS

Electric insect traps may be used in edible product handling and storage areas provided the following conditions are met.

1. The equipment shall be made of acceptable non-corrosive materials.
2. The electrified components are either apparent or properly identified; insulated from non-electrified components; and covered with a protective grille to prevent electric shock hazard.
3. The equipment shall have a removeable shelf or drawer which collects all trapped insects.
4. The equipment is designed and constructed so that all dead insects are trapped in the removeable shelf or drawer. (Insects must not collect on the protective grille).

Removeable drawers or shelves shall be emptied as often as necessary. If the drawer or shelf becomes full of dead insects, then the fourth requirement above cannot be met so the equipment shall be rejected for use. Dead insects must be removed from the unit before they create an odor problem. They cannot be left in the unit as "bait".

INEDIBLE PRODUCT EQUIPMENT

Containers for handling and transporting inedible products shall be watertight; maintained in a good state of repair (no rust or corrosion); and clearly marked with an appropriate identification. All inedible product containers in the plant shall be uniformly identified. Inedible product containers shall be cleaned before being moved into an edible products department.

Metal barrels, tanks, or trucks may be used for holding inedible poultry products in specially designated inedible product rooms. Alternatively, the containers may be stored outside the building provided the storage area is paved, drained, and conveniently located. These storage areas shall also be equipped with nearby hose connections for cleanup.

BAND-TYPE CARCASS SPLITTING SAWS

Wasted flush water must not be allowed to contact carcasses, operators, or surrounding equipment. Accepted band-type saws include drain hoses designed to contain and divert wasted flush water to a convenient drain without having the water flow across the floor. The following guidance is provided on the basic conditions which normally must be met to assure sanitary use of band-type splitting saws:

1. As currently designed and constructed, band-type saws are not acceptable for use prior to viscera inspection. Until a determination based on the viscera inspection can be made and the affected carcass is suitably identified, each carcass is presumed to be potentially suspect. Consequently, splitting saws would require sanitization between each carcass. This is an unrealistic condition of use given the current design.

2. If used following viscera inspection, band-type saws need only be sanitized after splitting carcasses which have been marked or tagged for further inspection or when abscesses or other hidden disease conditions or contamination are cut into during splitting.

3. A suitable area and accessory equipment (such as sterilizing tanks, racks, etc.) must be available for sanitizing the band-type splitting saws. A sanitization method is not acceptable unless all bone dust and other debris is removed from the housing PRIOR to the exposure of the saw blade to 180 degree F. water. In addition, the blade must be exposed to the 180 degree F. water for a minimum of eight seconds.

AUTOMATIC POULTRY EVISCERATING EQUIPMENT

All surfaces of automatic poultry eviscerating equipment which come in contact with raw product must be sanitized between each use. Sanitization may be accomplished by flushing the contact surfaces with either 180 degree F. water or with water containing 20 ppm residual chlorine at the point of use.

DEFINITIONS

Accessible: Easily exposed for regular cleaning and inspecting with simple tools such as those normally carried by cleaning personnel.

Readily accessible: Easily exposed to sight and touch for regular cleaning and inspecting without the use of tools.

Removeable: A component part can be separated from the principal part with simple tools such as a screwdriver, pliers, or open-end wrench.

Readily cleanable: The equipment can be cleaned with hot water, cleaning agents, and scrubbing implements normally used by cleaning personnel.

Corrosion resistant material: A material which maintains its original surface characteristics under prolonged exposure to the normal environment including product, ingredients, ambient conditions, and cleaning and sanitizing materials.

Acceptable materials: Materials which have been found to be chemically acceptable and physically suitable for the purpose intended.

Sealed: Having no openings that permit the entry of product, dirt, or moisture.

Product zone: All surfaces of the equipment which may normally be directly or indirectly exposed to product or ingredients.

Nonproduct zone: All surfaces of the equipment outside the product zone.

- A -

A & D ENGINEERING, INCORPORATED
MILIPITAS, CALIFORNIA

Scales: FV-WP
Scales (For packaged product only):
FV-KA1, FW, FV-KSP

A & J MANUFACTURING COMPANY
ENGLEWOOD, COLORADO

Can Separator, AFC Series:
100-..

AABURCO, INCORPORATED
GRASS VALLEY, CALIFORNIA
Dough Sheeter: PM-1, PM-2
Turnover Machine: PM-3, PM-4A.B.C. RESEARCH CORPORATION
GAINESVILLE, FLORIDA
Culture Dispenser: JB80GWABEX CORPORATION
COLUMBUS, OHIO
Meat Press w/Index Table: WT-12,
WT-12G, WS-12, WS-12G, FH-20, FH
-20G, FN -50ABR FOOD MACHINERY INTERNATIONAL, LTD.
OAKVILLE, ONTARIO, CANADA
Dicer: ABR
Sausage Link Cutter: Hy-Cut,
C, D, & E
Vacuum Meat Tumbler: T-150
Ham Tumbler: HT-8ACCUFLEX INDUSTRIAL HOSE, LTD.
GUELPH, ONTARIO
Hose: 106, 107 & 108, 206ACCURATE DRY MATERIAL
FEEDERS, WHITEWATER, WISCONSIN
Sanitary Dry Feeder: 1200 Series,
312, 612ACCURATE METERING SYSTEMS, INC.
SCHAUMBURG, ILLINOIS
Electro Magnetic Flowmeter: IZI
Series: 3/4", 1", 1 1/2", 2", 2
1/2", 3", 4"
Electromagnetic Flowmeters: IZM
Series 3/4", 1", 1 1/2", 2", 2
1/2", 3", 4"ACME PACKAGING A DIVISION OF
INTERLAKE, INC. OAKFOREST, IL
Clipper Machine: "Silver-Lok"
R73K3ACRISON, INC.
MOONACHIE, NEW JERSEY
Blender: 350
Meat Feeder: 105 -S -.
Volumetric Feeder: 1015-S-..
Volumetric Feeder: 101-S-.,
130-S-ADAM EQUIPMENT COMPANY
BELMAR, NEW JERSEY
"Adamatic" Revent Rack Ovens:
1X1 DFS 75/50, 2X1 DFS 75/50,
Midi RM 1X1, 1X1DFS 100/60,
2X1DFS 100/60, 1X1 DFS 180ADAMS INTERNATIONAL
SOUTH BLOIT, ILLINOIS
Baked Collette Machine: RF...ADCO
SANGER, CALIFORNIA
Carton Machine: 15 D -SS, 15 E
-SS, 15 F -SS, 15 D -E C, 15 E
-EC, 15 F -EC
S/S Carton Former & Loader: IMLADEPT TECHNOLOGY, INCORPORATED
SAN JOSE, CALIFORNIA
Robotic Arm (does not include
product mechanism): Adept OneADVANCED DETECTION SYSTEMS
MILWAUKEE, WISCONSIN
Metal Detector: 1000 Series
Pipeline/Reject System: P0003XXSADVANCE FOODS SERVICE
WESTBURY, NEW YORK
Tables: 91 -...., 92 -....,
40 Series and 90 Series, OB
-Series
S/S Pans: 20 SeriesADVANCE FOOD SERVICE EQUIPMENT CO.
INC. WESTBURY, NEW YORK
S/S Foot Operated Sinks: 7-PS-18,
7PS-90
S/S Knee Operated Sink: 7-PS-32ADVANCE WEIGHT SYSTEMS, INC.
GRAFTON, OHIO
S/S Scale: 200ADVANCED FOOD SYSTEMS DIV. OF ACRALOC
CORP., OAK RIDGE, TENNESSEE
"Chub -Pak" Conveyor: 3712
Primal Overwrap Table: 93072-40
Saw Table:
Lug Racks: 13069
Landing Table: 93071
Infeed Table : 93068
Vacuum Pack Table: 9307-0
Bone & Fat Conveyor: B-3800
Trimming Conveyor: E-3808
3-Tier Boning Conveyor: AR-3814
Vacuum Nozzle: 3500
Vacuum Nozzle with Extension:
3500-A
Shrink Tunnel: 3602ADVACED PROCESS TECHNOLOGY, INC.
CINCINNATI, OHIO
Uniblend Double Motion Mix Cooker:
A-....DMADVITEC
WARSAW, INDIANA
X-Ray Bone Detection Machine: 50-100
"SPECTRASCANNER"AERO HEAT EXCHANGER, INC.
RICHMOND, B. C., CANADA
BM Freezer: 840AEW NORTH AMERICA, LTD.
DEERFIELD, ILLINOIS
Saw Roller Table: 900

Band Saw: AEW-350, AEW -400,
AEW-900
Automatic Portioning Saw: APS-200
Band Saw: AEW-350M, AEW-400M,
AEW-900M
Automatic Sawing System: HS-400-..
Band Saw: 600
Automatic Portion Control Saw: APC

AFTEC, INC.
JEFFERSONVILLE, INDIANA
Thermodyne Cooker: THS-..AGA GAS, INC.
CLEVELAND, OH
Cryogenic Freezer: M-60-12, M-90-12,
M-120-12, M30-06, M60-06AGGIE BONING CORPORATION
ESTHERVILLE, IOWA
Boning Machine: Water Pressure 1AGNELLI MARIO
BUSSERO (MILAN), ITALY
Automatic Dough Sheeter: A-...AIRCO CRYOGENICS
IRVINE, CALIFORNIA
CO2/LN2 Freezing Tunnel: KFT-...
CO2/LN2 Spiral Freezer: KF-..
-...S
Spiral Cooker CC-28-8005AIRCO CARBON DIOXIDE
MURRAY HILL, NEW JERSEY
CO2 Tumble Freezer: TFF-...
Spiral Freezers: KF-.-CR...S,
KF-....SAIRCO INDUSTRIAL GASES
MURRAY HILL, NEW JERSEY
Dri-Pack Snow Dispenser: 285048,
24875 W/Evacuator: 285101
W/Exhaust Hood: 24875
CO2 Dri-Pak: 50 HX, 51 HP
CO2 Snow Horn: 1.25, 3.75, 6.25X,
5H8X
CO2 Snow Horn (Use with an
acceptable hood and exhaust
system): LVSH-7, EHS -..
CO2 Tumble Freezer: TFF18-15,
TFF18-20, TFF18-25
CO2 Snowing System: 13628
Liquid Nitrogen Freeze Tunnel: 420
-6-67
Dry Ice Pelletizer: P-250, P-500,
P-1000
"Kwick-Chill" Snow Hood 28-5460
CO2 Injector (Bottom Mount):
LV-D-2308966, B-2-286142
Liquid Nitrogen Chilling Spray
Manifold: C-1-309082 (Use with
an acceptable hood and exhaust
system.)
CO2/LN2 Freezing Tunnel: KFT-...
CO2/LN2 Spiral Freezer: KF-.....S
Spiral Cooker: CC-28-8005
Airco CO2 Dri-Pack Snow Horns:
DLV-52, SLV-52
Portable Snow Horns: PSH-3.5,
LVSH(without handle)
Batch Freezer: KFB-200, KFB-300
CO2 Three Port Injector: D-13010297

CO2 Tumble Freezer: TFF18-15,
TFF18-20, TFF18-25

AIR PRODUCTS & CHEMICALS, INC.

ALLEN TOWN, PENNSYLVANIA

Cryo-Quick Freezer: RP. -C,
R-...

CO2 Snow Accumulator: CSA-...

CO2 Snow Hood: CPS-...-...

CO2 Tunnel Freezer: CP-...-PO

CO2 Snow Generator CSG-...

w/Suitable Exhaust System

Carbon Dioxide Snowing Hood

w/Suitable Exhaust System:

CBS-...-AL

AJINOMOTO USA, INC.

NEW YORK, NEW YORK

Noodle-making machine: NM-100G,
NM-100S

Shaomi Machine: DEC-100S

Chao-Tus Machine: DEC-100G

Compact Wrapper w/Conveyor: 27

Sliding Conveyor: 27-A

ALAMO REFRIGERATION

SAN ANTONIO, TEXAS

Freezer Tunnel: 75-3300-24-1200

THE ALBERT COMPANY

YORBA LINDA, CALIFORNIA

Patty Former: SM-101-1

ALBIN PUMP, INC.

ATLANTA, GEORGIA

S/S Sanitary Pump: SLP-...

ALDEN ENGINEERING COMPANY

FOXBORO, MASSACHUSETTS

Boning Conveyor: BC

Fat Conveyor: BC-F

Combination Boning Conveyor: BC-BF

Wire Belt Conveyor: WB, WB-1, WB
-V

Feed Hopper: FH-B, FH-H

Rotary Packing Table: MB-LS

Conveyor: BC-B, ABC-B

Vat Dumper: VD

Mesh-Belt Conveyor: MB

Inclined Cleated Belt Conveyor: CB

Conveyorized Boning Table: BC-FB

Lazy Susan Table: LS

THE ALEMITE COMPANY

TIMONIUM, MARYLAND

Pump: 7846-A, 7846-6

ALFA-LAVAL

FT. LEE, NEW JERSEY

Decanter-Centrifuge: CFSNX-...,
NX-..., CFNX-...

Heat Exchanger: P-5, P-14-RC,
P-13, P-15, P-25, P-45

Heat Exchanger, Swept Surface:
HC-...-...

Fund-A-Filter: Precoat A

Surge Tank: S-....

CVT Inducer Pump

GC Fast Clamp Fittings

Vacu-Therm: 800

Plate Heat Exchanger: P141-HB,
H7-FMC, H10-FMC

Triple-Tube Heat Exchanger

Decanter, Centrifuge: SNX-...

Separator: AFPX-207-19S,
CFPX-409, CAFPX-207XGV-19-60,
AFPX-..., BRPX-...

Contherm Scraped Surface Heat

Exchanger: HC-...-S-..N

Hermetic Separator: BPB-209

S/S Plate Heat Exchanger: A10-BFG

ALGONA FOOD ENGINEERING COMPANY

ALGONA, IOWA

Meat Core Sampler: 6-H-117

Tripe Scalding: TS-101

Vat Dumper: LD-302, LD-303,
LD-304, LD-305

Belt Conveyor C1 -.. -.., C2-..
-..

S/S Pack Table: 200

S/S Sausage Work Table: 210

S/S Sausage Stuffing Table: 220

S/S Belt Conveyor: 310

S/S Scaling Screw Conveyor: 400

S/S Product Feeder Screw

Conveyor: 410

S/S Inclined Screw Conveyor: 420

S/S Slat Conveyor: 500

S/S Banding Conveyor: 510

Hi-Lift Dumper: 600, 640

Vat Dumper: 610

Skip Rail Dumper: 620

S/S Pickle Tanks: 700

S/S Casing Soak Tanks: 710

Transfer Conveyor: 320

Pack-Off Conveyor: 330

Roller Conveyor: 520

Spiral Conveyor: 910

Tower Loader: 630

Bacon Bits Press: BBP-1

Vacuum Storage Tank: 720

Belly Feeder: D-0816

Ham Stuffer: 1000

ALINE SYSTEM CORP.

WHITTIER, CALIFORNIA

Sealer and Shrink Wrap Tunnel:
2428ST

ALKAR, DIVISION OF DEC INTERNATIONAL

LODI, WISCONSIN

Continuous Frank Processing

Unit: CPS-1971

Acid Application Tunnel: AA-71

Brine Chill Tunnel: LCB-2, LBC-3,

JT-0200, LBC-4-2, LBC-4-3

Brine Chill Unit: LBC-T

Brine Chill Unit (Test Module):
BTM-01

Liquid Smoke Tunnel: LS-2

Smoke Houses: Gas, Steam

Food Processing Oven: EO-75-

Continuous Bacon Processing Unit:
CB-5000

S/S Smokehouse Trucks: TR-..

Continuous Multi Purpose

Processing Unit: CMP-....

Cooker: CKRS-.PM, CKRW-.PM

Chiller: CHR-..PM, CHRB-.PM,
CHRG-.PM

Food Processing Over: Gas, Steam

Brine Chiller: BC/R-..T-..TN

Coloring Cabinet: LCC-1

ALLEN FRUIT COMPANY, INC.

NEWBERG, OREGON

Holding Tank: C-3741

Vibrating Transfer Conveyor:

VC-..., VC1-... ..

Vibratory Inspection Conveyor:
D-5649

Inclined Belt Conveyor: D-3732

S/S Pork Skin Sizer: D-1529

Holding Tank: C-3741

Vibrating Transfer Conveyor:

VC-..., VC1-....

Vibratory Inspection Conveyor:
D-5649

Inclined Belt Conveyor: D-3732

ALLEN GAUGE & TOOL COMPANY

PITTSBURGH, PENNSYLVANIA

Sausage Linker W/Cart 738: Y, JY

Conveyor: A-10, A-12-2T

ALLEN MACHINERY

NEWBERG, OREGON

Tote Dumper: D-11401

Vibrating Aligning Conveyor: 11268

Conveyor: PB-1

Bucket Elevator: ALS-..., AMS-..

ALLEN TOWN WIRE PRODUCTS INC.

ALLEN TOWN, NEW JERSEY

Wire Basket: Nylon, Type 11

Wire Baskets

ALL-FILL, INC.

EXTON, PENNSYLVANIA

Inclined Screw Conveyor & Hopper

Agitation Assembly: ISC

Checkweigher: "Guardian"

ALL-FILL INC.

NEWTON SQUARE, PENNSYLVANIA

Filling Machine: Floor BM

ALLIED AUTOMATION

DALLAS, TEXAS

Sergeant Bagmaster: 400-FSR,
500-FSR

Sergeant-AG Stand: MPS, GPL/MPS

Sergeant-EA Stand: MPS, GPL/MPS

Sergeant-L-Sealer: 1620-B, 1620-C,
LM-1620-B, LM-1620-C,
1620-C/GPL, LM-1620-C/GPL, 2030-B,
2030-C, 2016-C, 2016-D, 3020-C,
3020-D

ALLIED BAGGING SYSTEMS, INC.

DEER PARK, NEW YORK

Bag Loading Appliance:
W-260-LH-M

ALLIED RESINOUS PRODUCTS

CONNEAUT, OHIO

Cutting Boards: "BM", Boos-Poly
Plas

ALLOY EXCHANGE COMPANY

FORT WORTH, TEXAS

Continuous Chiller/Freezer "HI
Cube Slant" A, G, AG

ALLOY HARDFACING & ENGINEERING CO.

MINNEAPOLIS, MINNESOTA

Hydraulic Pump: "Alloy Ramveyor"

ALLOY PRODUCTS COMPANY

WAUKESHA, WISCONSIN

Valves: Air Operated

In-Line Filters: 1 & 2 Square Feet
Sanitary Filter and Strainer:
5000, 6000
Pipeline Product Recovery Unit:
PR-50
Packaging Machine: "Mark" 12-8
Ball Check Valve: 45RYRSN
Air Check Valve: A-1997
Air Valve: 840-10, 840-20

ALLPAC, INC.
DALLAS, TEXAS

Horizontal Wrapping Machine:
M-Super, Super 7, 06, Super
7-011, Super Seven
Form, Fill, and Seal Machine:
S-130-D

ALL PACKAGING MACHINERY & SUPPLIES
CORP., ERICH MACHINERY DIVISION
RONKONKOMA, NEW YORK

Bagging Machines: 913, 917, MGI
Speedy
Auto Bagging Machine: HCBS-1/8-T,
VCBS-1/8-6"x5, VBS-3/8, TBS-3/8

ALL-PAK, INC.

RIVERDALE, GEORGIA

Packaging Machine: "Speedpak"
Golden Nine

ALL-POWER INC.

SIOUX CITY, IOWA

Vat Dumper: C-984
Incline Conveyor: B-101
Circular Cutting Knife: K-200
Ham Saw: K-121
Cutting Conveyor: RS-650
Belt Conveyor: RS-960
Hog Viscera Table: HV-333
Cutting Boards: "All-cut,"
"Tuff-cut"
S/S Beef Loading Bucket; L-900 (To
be used with a suitable loading
device as determined by the IIC.)
S/S Jowl Roller JR-101
Plastic Flight Ham Can
Conveyor: CC-A-8 (For Product in
Cans or Trays)
Conveyor: SS-101
Smokehouse Sausage Truck: ST-101
Boning Conveyor: PB-101-D
Ham Run-A-Round Conveyor: RA-101
Cut and Boning Conveyor: PC501
Flight Conveyor: FC-904
Hog Gambrel (Hind feet not to be
saved.): 41-8-202
"TOR" Blow-Gun: S-..., S-.....
Snout Puller (Rotary) and Head
Block: SP-400
22" Trim Product Slasher: K-201

ALPINE BAN-BAC, INC.

DENVER, COLORADO

Ultraviolet Unit: AP 60A, AP60B
(with GE Lamp G25T8) Note:
Lamp must be used in accordance
with Part 7, para. 7.16(b) of
the Meat and Poultry Inspection
Manual

ALPS ELECTRO-AIRE INDUSTRIES

DALLAS, TEXAS

Sterilamp Light Fixture: G-36-2A

Germicidal Lamp (For use w/
approved G4S11 or G8T5):

HU-32, HU-64

Germicidal Lamp: 41-36-1&2, 41-3
6-2&4L

Note: Above lamps must be used in
accordance with Part 7, para. 7.1
6(b) of the Meat and Poultry
Inspection Manual.

W.F. ALTENPOHL, INC.

HIGH POINT, NORTH CAROLINA

Carrier, Chicken: DC-1
Carrier, Turkey: DC-1T
Carrier, Parts: DC-1, DC-1B
Carrier, Turkey, Spike: DC-1T
Air Weight Scale: AW, AW 10000-4
Carrousel Poultry Sizing Machine:
100
Carrier: C-1
Air Weight Box Packer: BP-1, BP-2
Turkey Sizing System: TS
Carrier: SW
2-Tier Poultry Carrier (2
hooks): DC-1-2
Plastic Carrier: PC-7

ALTO CORPORATION

YORK, PENNSYLVANIA

Wire Red Belting: Wendway S/S
U-Bar Wire Rod Belting: Wendway
S/S
Slat Link Belting (Packaged
Product Only): Wendway S/S
S/S Spiral Conveyor: Helimatic

ALTO-SHAAM, INC.

MILWAUKEE, WISCONSIN

"Thunderbolt" Roasting and Holding
Oven:TH-HD

ALUMINUM COMPANY OF AMERICA

PITTSBURGH, PENNSYLVANIA

Single Head Sealer: "TOR" 2
Automatic Sealer: "TOR" 1

ALVAC FOOD EQUIPMENT SALES
COMPANY

LONG BEACH, CALIFORNIA

Vacuum Packaging Machine: "Alva" I,
Alvac" II
Vacuum Pack Machines: Stephan Alvac
I SM, Stephan Alvac II SM

AMCO CORPORATION

CHICAGO, IL

Shelves (packaged product only):
AMCO II
Shelves (direct food contact):
Plasteel

A.M. MANUFACTURING COMPANY

DOLTON, ILLINOIS

Dough Divider and Rounder: S-300
Tor-O-Matic: 103-30-30

AMDEVCO ENGINEERING COMPANY

MANKATO, MINNESOTA

Versa Bander: 118

AMERICAN BILTRITE (CANADA), LTD.

SHERBROOKE, QUEBEC

Belt (Food Contact): LNP...,
LNP....

Belt (Packaged Product Only):
TN..., TN....

AMERICAN BOTTLERS EQUIPMENT COMPANY
OWINGS MILLS, MARYLAND

Conveyor/Accumulation Table:
CTC-2000, UTB-2000,
OTC-2000 (For packaged product
only.)

AMERICAN CAN COMPANY

GREENWICH, CONNECTICUT

Canco Closing Machines: 1-1A
Western 422-1E-00, 400, 458-4DS,
400-4R2A, 410-4R2A, 410-4R2-EM,
410-4R2-S, 430-6R2-S
Canco Vacuum Closing Machines: #1
Pacific, #1 PUV Type B, #1 PUV
Type BR, 00-6, 0-8A, 0-8C, #1
Hi-Speed, #1 Universal, 3 00, 300
-B, 402-3V, 600-IUV, 601-IUV, 602
-IUV, 810-IUV, 910-IUV, 1101
-IUV, 1102 -IUV, Callahan 226SV,
Callahan 349SV-3
Canco Ham Press: 900-5A
"Mini-Mite" Packaging Machine:
IPC
Bacon Cartoner: TUX-MK-2
Maraflex Packaging Machine: 725,
717-E, RF-L6
Rigid Flex Packaging Machine:
727-E-Y
Infed Conveyor: A-41
Poly Clip Machines: SCD, SCH, DCH,
FCA, DCD, SCA
Packaging Machine: Bi-Vac-3
Rotary Meat Filler, Model No. 1
Closing Machine: 920-IUV, 08
Vacuum Packaging Machine "Dixie
Vac" DV2400E, DV2400S, 2000, 100

AMERICAN CYANAMID COMPANY

SANFORD, MAINE

Cutting Boards: Acrylite
Edible Oil Storage Tank: Laminac,
EPX-196

AMERICAN FOOD EQUIPMENT CO.

HAYWARD, CALIFORNIA

"Roto Pac" Lay Susan Table: 300
Portable Belt Conveyor: 200 GM
S/S Brine Tank: 50
"AFECO" End Discharge Mixer: 510
Gondola Hydra Dumper: 15-C
Screw Conveyor: 150
S/S Incline Screw Loader: 610
Pack-off Conveyor: 110
Truck Dumper (to be used with
2-3K Accepted Meat Trucks Only)
"AFECO" Meat Tumbler: 175
Overlapping Paddle Mixer: 5100
Mold Cover Press: 260
Vacuum Stuffing Machine: DSVF-1600
Square Loaf Mold with Coil Spring
Cover: 632
Stuffing Horn & S/S Table: 120

AMERICAN FOODS MACHINERY CORP.

MEMPHIS, TENNESSEE

Salt/Spice Dispenser: 2S0
Spice Distributor: OM

AMERICAN GAS

DALLAS, TEXAS

Box Snow Applicator: AG-501-WD

AMERICAN HOECHST CORPORATION

FORT LEE, NEW JERSEY
 Stuffer: Handtmann-VF-325
 Linker: Handtmann-VA
 S/S Lift Truck: NV-402

AMERICAN INDUSTRIES SUPPLY, INC.

NASHVILLE, TENNESSEE
 Cutting Boards: Cut Rite Simona
 2000

AMERICAN MACHINE CO., INC.

FOREST, MISSISSIPPI
 Poultry Cut-up Conveyor: AMC-..
 Poultry Cutter: AMC-520
 Duck Rocker Scalders: L-100
 Poultry Shackles: AM-180CU,
 AM-90CU, AM-240SEC, AM-99BP,
 AM-35BBP, AM-109TK, AM-900COM
 Neck Skin Cutter 666

AMERICAN MEAT EQUIPMENT CORP.

MONROVIA, CALIFORNIA
 Sausage Linking Machine: "Link
 Master" Mark II, Mark III

AMERICAN METAL FABRICATORS, INC

MARLOW HEIGHTS, MARYLAND
 Double Flip Type Conveyor CC-100

AMERICAN METAL PRODUCTS INC.

CINCINNATI, OHIO
 S/S Double Deck Conveyor:
 6725-...-..., 6725-...-...

AMERICAN MICROTECH INC.

RACINE, WISCONSIN
 Metal Detector: MD-..

AMERICAN NATIONAL CAN

FORMERLY AMERICAN CAN COMPANY
 CHICAGO, ILLINOIS
 Canco Closing Machine: 423-IES-00

AMERICAN PACKAGE MACHINE CORP.

BELLEVUE, WASHINGTON
 Variopacker: VP-....
 Patty Counter and Stacker: 120-4
 Varowrap: P-....

AMERICAN PROCESS SYSTEMS, CORP.

WAUKEGAN, ILLINOIS
 Blender: DRB-..
 Ribbon Blender: SRB-...
 Belt Conveyor: BC-100
 Screw Conveyor: SC-100
 Inclined Belt Conveyor: BC-110
 Conveyors: W-BC-100, W-BC-110,
 RC-100, PRC-100

AMERICAN ULTRAVIOLET COMPANY

SUMMIT, NEW JERSEY
 Light Fixtures: G-25T8, G-30T8,
 WL-782-L-30, G-36TGL & G-64T5L
 w/Vycor Glass 7910
 Germicidal Fixtures: WM-30-CL,
 WM-30-HL, CS-30-CL, WM-25-HL,
 CS-25-HL, WM-15-HL, CS-15-HL
 Note: Above lamps must be used in
 accordance with Part 7, para. 7.16(b)
 of the Meat and Poultry Inspection
 Manual.

AMETEK

EAST MOLINE, ILLINOIS
 Horizontal Pressure Leaf Filter:
 HSSF -...

AMF-UNION MACHINERY DIVISION

RICHMOND, VIRGINIA
 "Glen" Mixer: 340-F-S, 340-F-D,
 160

AMMERAAL, INC.

GRAND RAPIDS, MICHIGAN
 Belting (Direct Food Contact):
 2L046, 3T45, 2LM046, 2T046,
 1M026, 2M45, 2M046, 2T086, 1GM087
 Belts (Food Contact): 1M086,
 2M086, 2M087, 3M046, 2T45,
 2LM046A15, 2M049A13, TP-20
 Cleated, 2M047, 2M049-FDA+A5
 2M146-FDA, 2LM146-FDA
 Belting (Fully Packaged Product):
 2T49A13

AMOCO CHEMICALS CORP.

ST. PAUL, MINNESOTA
 Plastic Freezer Spacer: FS-001

AMPRO, INC.

CHICAGO, ILLINOIS
 Netting Removal Machine: ANR-2

AMRI, INC.

HOUSTON, TEXAS
 Sanitary Valve: "Cosmia" 3T6PiKA,
 "Polyvia" 46iKA

AMSCOMATIC INC.

LONG ISLAND CITY, NEW YORK
 Meat Bag Loading Machine:
 500-SB

JULIAN ANABO, INC.

TUSTIN, CALIFORNIA
 Conveyor: FMC-...., BC-....
 Screw Conveyor: SC-...., SCA-....
 Tub Dumper: D-....
 S/S Tables: TS-...., UT-....
 Metal Detector-Conveyor: MDC-....
 Truck: MV-....
 S/S Mixer-Blender: MB-....
 Blender: 1860

ANACONDA EQUIPMENT & SERVICE CO.

LOUISVILLE, KENTUCKY
 Closing Machine: 2-B
 Pack Foil Overlay Machines: 100,
 300

ANCHOR FILM COMPANY

WEBSTER GROVES, MISSOURI
 Plastic Neck Pins: W/Dow 456

ANCHOR HOCKING CORP.

LANCASTER, OHIO
 Vacuum Sealing Machine (2 piston):
 D-650
 Capping Machine: 45 HRSM, 36 HRSM
 Straight Line Sealing Machine:
 Series 4

ANCHOR INDUSTRIES

ST. LOUIS, MISSOURI
 Automatic Lidder: AL-300X

ANDERSON BROTHERS MANUFACTURING
 COMPANY, ROCKFORD, ILLINOIS

Filling Machine: 627-3
 Rotary Filler: 640

ANDERSON IBEC

STRONGSVILLE, OHIO
 Hide Puller-Downward: AN-591

ANDERSON INSTRUMENT CO., INC.

FULTONVILLE, NEW YORK
 Sanitary Gauges: Type S

ANETSBERGER BROS., INC.

NORTHBROOK, ILLINOIS
 Meat Depositer: PMD, Modified
 Dough Sheeter: DS-B-..
 Flour Duster: MFD 5005
 Cross Roller: DR-7-..
 Die Cutter: DC-270-..
 Dough Trough: RT-1-24
 Production Table: PC-...
 Slitter Disc: SD-1-..
 S/S Broiler: GTC-400, GTC-600-2

ANGELUS SANITARY CAN MACHINE COMPANY

LOS ANGELES, CALIFORNIA
 Can Closer: 61-H, ..P-DF, ..P-MSLF,
 60 -L, ..P (10P)
 "ACMA" Form-Fill-Seal Pouch
 Machine: 722
 "Mitsubishi" Pouch Machine MHI
 PF-15-S, P25-S
 Pouch Filler: "MITSUBISHI" PF-20D
 -S, PF-20D-LS
 Closing Machine: 29P42
 Dataweight Scale & Filling Machine:
 ADW-211-PWS...

ANGER EQUIPMENT, INC.

BROOKLYN, NEW YORK
 Meat Agitator: 2500

A-ONE MANUFACTURING COMPANY

STRAFFORD, MISSOURI
 Belt Conveyor: A-10-12
 S/S Chill Tank: A-293560
 Poultry Cut-up Saw: A-334
 Poultry Cut-up Conveyor:
 A-.....
 Column Dumper: ...
 S/S Vat/Combo Dumper: CBD
 Hi-Lift Dumper: CBD-HL-....
 S/S Work Table: A-1-T
 Belt Conveyor: A-....
 Screw Conveyor: A-1-.....-SC
 Twin Column Dumper: TCD-...
 S/S Receiving Hopper: A-1-H
 Vacuum Tumbler: VT-....
 Mixer/Blender: MB-.....-V-C

APACHE STAINLESS EQUIPMENT CORP.

BEAVER DAM, WISCONSIN
 Stainless Steel Rotary Blancher:
 1610
 Screw Conveyor: SC-12
 Paced Ham Bone/Trim System:
 PH-9000
 Screen Conveyor: SC-14-18
 Surge Hopper: LR-H-04
 Hoppers: LR-H-26, LR-H-68
 Portable Hopper: LR-H-10
 Pump Dismantle Caddie: LR-CAD-1

Belt Conveyors: BC-A, BC-B
 S/S Screw Conveyor: SC-10, RSC-07
 S/S Fat Cook Tank: 350
 Thigh Trim Conveyor System: 3041
 S/S Vat Dumper: LD-4000
 Vat Dumper: T-4000
 Conveyor: TT-45
 8" Wire Belt Conveyor: BC-WB-8
 ConveyORIZED Trim Table: TT-2400-12
 Press Rack: HPR-1000
 Compression Rack: CR-1000
 Compression/Decompression Station: CS6

APV BAKER FES LTD.
 PETERBOROUGH, ENGLAND
 Sintermatic Casing System: 875-...

APV CREPACO
 CHICAGO, ILLINOIS
 Separator: Horizontal
 Evaporator: Plate
 Centrifugal Pump: "puma"
 Heat Exchanger, Plate Type:
 HMBM, HMBL, HX, HXC, HXCB, HXCS,
 WHXC, WHXCS, R50, HXL, Series I,
 II, III, IV, SR 15/15s and SR
 35/35s
 S/S Plate Heat Exchanger: RL06
 Paravalve: ./3A, ./SP
 "Vertical Separator" Evaporator:
 L900
 Plate Heat Exchanger: "Junior
 Paraflow" series R405 & R86
 Plate Heat Exchanger: HXU-6
 Climbing and Falling Plate
 Evaporator: Series 3
 Falling Plate Evaporator: 10
 Air Activated Diaphragm Valve:
 Series IV
 Ice Builder
 Poly Ties
 (Air Operated) Valve: APC
 Metering Head: CP
 (Multi) Process Tank: Type PC
 Rotary Pump: 640
 Plate Heat Exchangers: W-2, F-2,
 F-3, CXC, CXC-XC, SC, MS, MS-IND
 Process Tank: 11276, 11278, 11288
 APC Plug Valve: K-IIR
 Centrifugal Sanitary Pump: CP-..
 Swept Surface Heat Exchanger: BD,
 VT, HD, 620, 648, 672
 Continuous Deaerator Stuffer:
 SD-....
 Continuous Stuffer: S-....
 Auger Feed Pump: AF
 S/S Rotary Pumps: R Series, U
 Series
 S/S Tanks: OF, OC, OFA, OCA, CF,
 CC, CFA, CCA
 Holding Tank: FVJ/.M
 Sloped Bottom Tank: OVS-....
 Conveyor: CFH12-24
 Food Blender: FB..
 Food Blender W/Auger: FBA..
 Air Activated Sanitary Valves: C P
 Zephyr
 Whipper/Chillers: KAC-..., KMCP-..
 Agitators: 2, 3, 4, 5, 1, 6
 Vacuum Stuffer: VS-....
 Liquifier: CLV-..., CLV-H-..
 (Inside impeller and seal will be
 removed daily for cleaning and

inspecting.)
 S/S Ingredient Feeder: IF-...
 Homogenizer: -DL-..., 3DD25
 Plate Heat Exchanger: SR25/25S,
 SR65/65S
 Agitator Assembly: A-7
 Infusion Heater: IF-....
 Swept Surface Heat Exchanger:
 VEXHD-884
 Dual Ribbon Blender: HD20DRV, HD68DR
 Horizontal Particulate Tank
 w/Agitator: HAPT-400
 Automatic Casing System:
 "Sintermatic" 875-...

APV ROSISTA INCORPORATED
 ROCKFORD, ILLINOIS
 Butterfly Valve: Delta B10 Series
 Butterfly Valve: BF-11
 S/S Knife Gate Valve: S-..

AQUIONICS, INCORPORATED
 ERLANGER, KENTUCKY
 Ultra Violet Unit: MA-4

ARCHITRONICS, INC.
 GREELEY, COLORADO
 Carcass Weight Printer: BP001-A

ARDE BARINCO
 NORWOOD, NEW JERSEY
 Solid/Liquid Mixers: "Arde Dilumelt"
 D-800, D-6000
 Dicon In-Line Dispersing Grinder:
 3X1.5 and 6X3

A.R.E. METAL FABRICATORS
 LOS ANGELES, CALIFORNIA
 Breeding and Battering Machine: BA
 -2

ARK INTERNATIONAL
 PALOS HEIGHTS, ILLINOIS
 Production Cutter: 35, 45

ARNOLD'S FOOD SYSTEMS, INC.
 HOLYOKE, MASSACHUSETTS
 Cuber/Dicer: 102, 103

ARO CORPORATION
 BRYAN, OHIO
 S/S Pump: 650-406, 650-407,
 650-606, 650-607

ARROW HEAD CONVEYOR CO., INC.
 OSHKOSH, WISCONSIN
 Rotary Top Table D-14534
 Belt Conveyor BC-15409, TTC-15407

ARR-TECH MANUFACTURING INC.
 MOXEE, WASHINGTON
 Automatic Tortilla Counter Stacking
 Machine: 32-234

ARTIC STAR REFRIGERATION CO.
 FT. WORTH, TEXAS
 Open Top Refrigerator: AS-11

ARTRAN AUTOMATION
 SPRINGDALE, ARKANSAS
 Leg Transfer Machine: LTM-1

ARW RESEARCH AND DEVELOPMENT INC.
 MAYETTA, NEW JERSEY

Tray Pad Machine: TM-4800

ARY, INCORPORATED
 KANSAS CITY, MISSOURI
 Tripe Washer & Cleaner: 57, 67, 68,
 88, 570P, 670P, 680P, 880P
 Tripe Defatter & Refiner: 555R,
 666R, 68R, 570RD, 670RD, 680RD,
 880RD, 88R
 Stripping Knife with Sterilizer:
 "Hamjern" 10-4
 Lifting Support Boom: "Hamjern" 10-..
 Shank Lifter: "Hamjern" 10-1
 Hide/Pelt Puller: "Hamjern" HJ10
 Centrifugal Beef Foot Cleaner: 76P,
 777P, 87P
 Hoof Remover: "Deser"
 Turbovac Vacuum Packaging Machine:
 SB320, SB415, SB415H, SB500,
 SB500-11", SB800, SB1000,
 SB1000-11", SB..., SB....
 Grease and Slime Remover: "La
 Paramentiere" 12C, 25C, 45C, 60C,
 100C
 Hide Puller: 100
 Tripe Washer and Cleaner: 670P, 67P
 Tripe Defatter and Refiner: 670RD,
 670
 Centrifugal Beef Foot Cleaner: 76

ASEECO CORP.
 LOS ANGELES, CALIFORNIA
 Vibrating Conveyor: VCS -...,
 VCH-...
 Bucket Elevator: ALH-0, ALS-0

ASHLEY MACHINE INC.
 GREENSBURG, INDIANA
 Poultry Scalding: SS-30, SS-36,
 SS-48
 Gizzard Peeler: AK-4
 Poultry Picker "Sure -Pick": SP-30,
 SP-38

ASHWORTH BROTHERS, INC.
 WINCHESTER, VIRGINIA
 Conveyor Belts (Food Contact): True
 1/2 X 1/2 Omni, Omni-flex,
 Omni-grid, Prestoflex
 Turn & Tangent Drive W/S/S
 Shield/Guard: H & Y
 Plastic Belt (Food Contact):
 Prestoflex with Flights,
 Prestoflex Open Grid, Prestoflex
 Close Oval Grid
 S/S Belt Balanced Weave: B-18-12-8,
 B-24-20-14, B-30-20-12,
 B-30-20-14, B-30-20-16,
 B-36-20-12, B-36-20-14,
 B-36-30-16, B-48-32-16,
 B-48-48-16, B-48-48-18,
 B-60-60-18, B-72-62-1416
 Balanced Weave Belts (Food
 Contact): CTB-18-16-16,
 CTB-30-24-17, CTB-42-36-18,
 CTB-60-48-1820
 Belt (Food Contact): Fatigue
 Resistant Omniflex & Wear
 Resistant Omni-Grid, Omni-Grid
 Space Saver
 Belt (food contact) Space Saver
 Stacker: PH-..

ASI, INC.

HIGH POINT, NORTH CAROLINA
S/S Carrier: AC-T
S/S Shackle Cut-up/Weight: AC-TC
S/S Selector Scale: AL-1.1, AL-1.2,
AL-1.3
Orbital Parts Sizing Machine: AL-3

ASSMAN CORPORATION

GARRETT, INDIANA
Liquid Smoke Tank

ASSOCIATED FOOD EQUIPMENT CO.

DALLAS, TEXAS
Continuous Fryer: 30-l-REC
Continuous Cooked Poultry Parts
Chiller: Mark II
Lung Guns: I, Profiteer II

ASSOCIATED METAL PRODUCTS, INC.

DALLAS, TEXAS
Automatic Feed Fryer: AM5000

ASTEQ INCORPORATED

GAINESVILLE, GEORGIA
Regular Belt Conveyor: RBC-100-...
Foot Cutter: FC-1
Shaker Table: ST-100
Carcass Crusher: CCT
GSI Profiler: GS-4100
Quartering Machine: A-700
Slitter Conveyor: A40207

ASTRO MANUFACTURING COMPANY

THEBES, ILLINOIS
Freezer Divider: "Astro-Spacer"
Plastic Pallet: B-4048

ASTROPHYSICS RESEARCH CORP.

LONG BEACH, CALIFORNIA
Food Diverter: 08-2824
Food Processing X-Ray Inspection
Machine: 01-0415

ATLANTA AUTOMATION, INCL

ATLANTA, GEORGIA
Auto Sort(Poultry parts sizer):
AS-100

ATLANTA BELTING COMPANY

ATLANTA, GEORGIA
NCCY White PVC Belt W/T-Cleat,
AB CO PV120 CTYFS
White PVC Belt W/T-Cleat, ABCO
PV-100-RT
White Rib Top: PV-75
Belts (Food Contact): ABCOWELD
Cleated
3 Ply White Cleated Belt (Food
Contract): ABCOMOLD

ATLANTA BRUSH CO.

ATLANTA, GEORGIA
Single Strand Brush: SSB -....-..
Single Strand Rotary Brush:
SSB-....-..

ATLANTIC ULTRAVIOLET INC.

LONG ISLAND CITY, NEW YORK
Sterilamp: WL-782-L-30 (Lamp
must be used in accordance with
part 7, para 7.16(b) of the Meat
and Poultry Inspection Manual)

ATLAS PACIFIC ENGINEERING CO.

EMERYVILLE, CALIFORNIA
Volumetric Filler: VF-...-..
Vacuum/Pressure Syruer: HSVS-P-36

ATMOS DIV. OF UNITED INDUSTRIES,
INC., CHICAGO, ILLINOIS
Smokehouse: SF-100

AUDUBON METALWOVE BELT CORP.
PHILADELPHIA, PENNSYLVANIA

S/S Belt, Balance Weave:
PB-18-12-6, PB-24-20-16,
PB-30-20-12, PB-30-20-14,
PB-30-20-16, PB-36-20-12,
PB-36-20-14, PB-36-30-16,
PB-48-32-16, PB-48-48-12,
PB-48-48-16, PB-48-48-18,
PB-60-60-18, PB-72-60-20

AUTIO COMPANY

ASTORIA, OREGON
Meat Grinder: 1101GH, 601GHP,
801GHP, 1101GHP, 601GH, 801GH
Sanitary Pumps: 2 1/2, 3

AUTOMATIC FAUCET CORPORATION

BURNSVILLE, MINNESOTA
Automatic Solenoid Activated Hand
Wash Valve/Faucet: H-1000, H-4000

AUTOMATED FOOD SYSTEMS

DUNCANVILLE, TEXAS
Stick Dog Fryer: PTL..., HOP
Corn Dog Sticker, Model HOP
S/S Piston Pump: 12
Stick Stacker: SS-1000
Vicous Food Pump: 123, 85
Blender: 200, 240
Automatic Corn Dog Loading Machine:
PTL-2000
Sausage Stick Machine: SS-100
Food Pump: 200
Conveyer Freezer: CDCF-7000

AUTOMATED PACKAGING SYSTEMS, INC.

TWINSBURG, OHIO
Bucket Type Conveyor for Chicken
P-1000
Accu-Scale/Bagger System: 100/H-100
Poultry Harvesting (Cut-up)
Machine: PHS-2000
Bagging Machine: FAS-1000
Bagger: H-75
Bagging Machine w/Sealer: FAS-1000S

AUTOMATED PROCESS SYSTEMS

ELK GROVE VILLAGE, ILLINOIS
Searing Oven: 100

AUTOMATIC HANDLING & FABRICATION

LAMBERTVILLE, MICHIGAN
Conveyor: SC-1, FC-1

AUTOMATIC INDUSTRIAL MACHINES INC.

Park Ridge, New Jersey
"Flexifeeder" Conveyor: 50, 100,
200, 300, 400

AUTOMATIC MODULAR PACKAGING SYSTEM

STANTON, CA
Filling Machine: AM-VOL-A

AUTOMATION CEG, INC.

ST. HUBBERT, CANADA

Percentage Injector: PI-1

AUTOMATION SUPPLY COMPANY
ARCADIA, INDIANA

Corn Dog Stick Machine: SM-150

AUTOPROD INC.

NEW HYDE PARK, NEW YORK
Sauce & Cheese Applicator: 90, 600,
300
Ravioli Machine: RV
Conveyor: DC-A, CO-F
Dough Sheeter: S-l
Filler: F..
Handpack Filler: VI-A4
Sauce & Condiment Applicator: MA,
UO
Cheese Shredder: LS-G
Air-Operated Valve: E1-B
Transfer Pump: Z
Metering Pump: B
Hydraulic Pizza Cutting Press: PI
Lidding Machine: LI-A1
Automatic Pasta Shell Filling
Machine: S.S.-.
Omelette Machine: CF
Cross Cut Splitting Saw: CO-D4

AUTOWEIGH COMPANY

MODESTO, CA
Weigh Belt Feeder: 205/SD-XX,
305/SD-XX

AVANTGUARD, INC.

MT.PLEASANT, UTAH
Platform Scale: 400-H

AVERY WEIGHING TECHNOLOGY

GREENSBORO, NORTH CAROLINA
Prepack Scale: B700

- B -

C. H. BABB COMPANY, INCORPORATED

NATICK, MASSACHUSETTS
Tunnel Oven: A-../., A-../.,
A-../., B-../., B-../.

BAADER NORTH AMERICA CORPORATION

NEW BEDFORD, MASSACHUSETTS
Desinewing Meat System: 3.995
Deboning and Desinewing Machine:
BA 696
Desinewing and Deboning: 695
Deboning Machine: BA696-217
Deboning Machine: BA696-218
Desinewing Machine: BA696-219
Weighing System Consisting of:
Infeed Conveyor: 461, Weigh Unit:
481, Separator Conveyor: 460
Chicken Filleting Machine: 640
Desinewing and Deboning Machine:
695 CTM
Deboning & Desinewing Machine with
Automatic Feeder: 697, 699, 699C,
(Feeder 515)
Deboning and Desinewing Machine:
697, 699, 699C
Screw Feeding Device: 512
Elevating Conveyor: 1008
Cook and Chill System Consisting Of:
Feeding Conveyor: CS

Ascending Conveyor: CSF
 Transfer Conveyor: CSD
 Continuous Compact Cooker: CC1800
 Conveyor w/Shower Zone: CSMS
 Continuous Chiller: CDC 1800
 Shrink Unit: SU 860
 Drying Unit: DU 800
 Grading Plant: GD 1000
 Accelerating & Transfer Unit: CTUP
 Meat Desinewing Machine: 699SP
 Deboning and Desinewing Machines:
 699S, 699SC

WALTER BACHTOLD

SCHIEITHEIM, SWITZERLAND

Filling Machine System (This is with the understanding that the fibre optic scope is made available to our inspector in charge and inspectors using this device must be proficient in its use.): P-BS-4

BADGER METER, INC.

MILWAUKEE, WISCONSIN

S/S Sanitary Meter: SPS.

BAG-A-THON PACKAGING CORPORATION

WESTBURY, NEW YORK

Bag-A-Thon Packer: 115SS, 16-66SS

BAKER PERKINS FOOD MFG. INC.

RALEIGH, NEW CAROLINA

Depanner: WDSC/ST, RS

BAKER'S AID

SYOSSET, NY

Rack Ovens: "Baro" 1E-DA, "Baro" 2E-DA, "Baro" 1G-DA, "Baro" 2G-DA

BAKERS EQUIPMENT/WINKLER, INC.

ENGLEWOOD CLIFFS, NEW JERSEY

"M" Mixer: BE/W

BAKERY EQUIPMENT MANUFACTURING CO.

IRVING, TEXAS

S/S Wirebelt Conveyor: W-1, W-2
 Belt Conveyor: B-2

BAKERY MACHINERY DISTRIBUTORS, INC.

BOHEMIA, NEW YORK

S/S Spiral Mixer: "ASTOR" ASP-...
 S/S Oven: SR-12, SP-11, SM-11

BALATROS GMBH

HAMBURG, WEST GERMANY

Belting (Direct Product Contact):
 BALATHAN I, II, III, IV, VI
 BALATROS TT12 1.0-0 Decke
 BALATROS TT12 1.0-0.5 Decke
 Belting (Packaged Product Only):
 BALATHAN V

J.W.BALL COMPANY

DALLAS, TEXAS

Tamale Wrapping & Cutting Machine:
 SS-182

BALDWIN BELTING INC.

NEW YORK, NEW YORK

White Nitrile NBR (Food Contact):
 (Cotton carcass belts have edges sealed with approved sealant.) 2
 PE 60, 3 PE 90, 2 PE 90, 3 PE
 135, 3 PE 135 CBS, 3 PHW, 2 PXHW,

4 P XHW, 3 PXHW, 2 PWTF, 3 PWTF
 Tan PVC/NBR (Food Contact): 2PT 6
 PVC, 3PT PVC
 Black Nitrile (Food Contact): 5P
 BLK
 White Butyl (11R) (Food Contact):
 3 PW BTL
 White Thermoplastic PVC (Food
 Contact): 120 COS W
 White Nitrile (NBR) (Fully Packaged
 Product Only): 2 PWRT, 3 PWRT

BALSTON, INC

ANDOVER, MASSACHUSETTS

Steam Filter: 23/30SR, 23/75SR,
 SP3-23/75SR, SP-4-23/75SR
 Air Filter: A33B-SA, A45B-SA,
 A27/35B-SA, A27/80B-SA,
 AKSB-0280-SA

BALTIMORE SPICE COMPANY

BALTIMORE, MARYLAND

Liquid Smoke Cabinet: CY9

BAMCO BELTING PRODUCTS, A CHACE CO.

GREENVILLE, SOUTH CAROLINA

Belting (product contact): TT12 Matt
 Green

BANDO AMERICAN INCORPORATED

ITASCO, ILLINOIS

Belt (for direct contact): SL-4GE(W)
 EHH, SL-4C(W)F, SL-4C(W)/(W)F,
 SL-5C(W)F, SL-8C(W)F,
 SL-8C(W)/(W)F, SL-5C(W)/(W)F
 Conveyor Belts (Direct Contact):
 SL-4U(W)F, SL-8U(W)F,
 SL-4U(W)FI, SL-8U(W)II
 Conveyor Belts (Packaged Product
 Only): SL-4PF, SL-8PF, SL-8PFI

BANGOR FOOD MACHINE

BREEDSVILLE, MICHIGAN

Conveyor: 1, 5, 6, 02, 03, 04
 S/S Tub/Base: 11
 Barrel Cart: 13
 Cardboard Inserting Machine: 12
 Sauce Depositor: 16
 Depositor: 18
 Leveling Monitoring Device: 19
 Ingredient Depositor: 21

BARBEQUE KING COMPANY

MAULDIN, SOUTH CAROLINA

Bake King Deck Oven: B-12-A

BARKER INTERNATIONAL

LANCASTER, PENNSYLVANIA

Turkey Wetting Cabinet: ST-WC-1,
 80LGH
 Scald-N-Pick System (turkeys):
 TSSP-1070
 Straddle Picker "Gent-L-Flex"
 (Mounted): SF-1000, (Floor
 Mounted): SP-2000
 Scald-N-Pick System (Chickens):
 SSP-1070
 Giblet Chiller: Mark IV 1, 2, & 3
 Barrel
 Hock Cutter: 5010
 Poultry Chillers (Paddle): Mark
 V-P, Mark VIII-P
 Poultry Chillers (Refrigerated-
 Paddle): Mark V-RP, Mark VIII-RP,

Mark VI-RC

Poultry Chillers (Auger): Mark
 VI-A, Mark VIII-A, Mark VII
 Poultry Chillers (Refrigerated-
 Auger): Mark VI-RA, Mark VIII-RA
 Carcass Chiller: Mark IV, Mark IV
 FWU-100

Giblet Chiller (Single Barrel):
 Mark V-R-S

Giblet Chiller (Double Barrel):
 Mark V-R-D

Giblet Chiller (Triple Barrel):
 Mark V-R-T

Gizzard Splitter & Peeler: 210-B,
 210-B-1

Poultry Scalders: SINGLE PASS
 SS-3-16, DOUBLE PASS SS-4-28,
 THREE PASS SS-3P-34, SS-3P-28,
 FOUR PASS SS-4P-34, SS-4P-28,
 SS-4-34

Eviscerating Shackle: VS-100

Giblet Pumping System: GPS-C100

Picker, "Flexomatic IV": FP-4

Automatic Poultry Cut-up System:
 6182

Turkey Gizzard Machine: 210 BT

Picker: RF-40000 -...

Picker: "Roto-Flex" RF-4000-...

Picker, "Rotomatic": RP-...

Picker, "Fin-Flex": FF -

Picker, "Fin-Flex VI": 6600 FF-VI

Poultry Picker: Versa-Flex,

Gent-L-Flex

Automatic Lung Remover: SL-8000

Automatic Poultry Killer: K-5150

Neck Breaker: 6000

Dry Offal System: 5200

Continuous Flow Handwash Station:
 5230

Hip Operated Hand Wash Station:
 5220

Hand Activated Hand Wash Station
 (w/a suitable Pressure Regulating
 Device): 5210

Hand Activated Hand Wash Valve

(w/a suitable Pressure
 Regulating Device): 5099

Inspection Trim Pan: 5330

Water Rail: 15240

Water Flushed Hopper Assembly:
 528., 530

Conveyor: 75500

Oil Sac Cutting Machine: 50700

Bird Unloader: 6100

Neck Skin Cutter: 7050

"Hi Cube Slant" Continuous

Chiller/Freezer: A, G and AG

Turkey Head Puller: 5480

"Hock-A-Matic" Hock Cutter: HAM-6

Automatic Giard Splitter and

Peeler: 480

Pre-Stunner: S-5100

Post-Stunner: S-5110

S/S Sizing Bin: 1082

Electronic Sizing Machines:

"Weightronic" 9182L, "Weightronic"
 9182M

S/S Scalders: M-781

Gizzard Harvester: GH-582

B-BAR-B, INC. EXACT PACKAGING DIV.

SCHAUMBURG, ILLINOIS

Automatic Filling Machines: 2015
 MA, 4015MMC

BARKLEY & DEXTER LABORATORIES, INC.

FITCHBURG, MASSACHUSETTS

Metal Detector: "Cleanline",
"Cleanline B"Checkweigher: GS05LW-WX2/CE651,
CK20-LW-PO/CE401BARLIANT & COMPANY

CHICAGO, ILLINOIS

S/S Meat Trucks: A38, A38A, H38,
A37, A37R, H37, A36, A36R, H36,
A35, A35R, H35, A34, A34R, H34,
A33, A32, A32R, H32, A31, A31R,
H31, A30, A30R, H30, A12, H33,
A33RMeat Former (w/o discharge
conveyor): Medimat-A, Gigant-AMeat Former (w/discharge conveyor):
Medimat-B, Gigant-BBARRETT CENTRIFUGALS, INC.

WORCESTER, MASSACHUSETTS

Centrifuge: 1101ES

BATTE CARNE

HOUSTON, TEXAS

Batte Carne (Flattener) Machine: 1A,
2SSBAUER BROTHERS COMPANY

SPRINGFIELD, OHIO

Hydrasieve (for dewatering
vegetables): 552-..., 552-1-...,
552-2 -..BAUER-REXROTH & COMPANY

LAPAZ, INDIANA

Cut-up Conveyor: CPE-520

Bagging & Boxing Conveyor: PAC-347

Poultry Cut-up Saws w/stands:

S-7311, SB-7311, BS-1500,
BSD-1500

Ice Disposer: ID-1800

Dumping Table: DT-1400

Ice Precrusher: ID-1500

Giblet Sorting Conveyor: GSC-1100

Giblet Shaker: GS-1000

Poultry Sizer: SU-1700

Bag Opener: BO-1600

BAXTER MANUFACTURING

ORTING, WASHINGTON

Oven: "Advantage" I, II

THE BAXTER MANUFACTURING CO., INC.

TACOMA, WASHINGTON

Table w/cutting boards, Risers
on 3 sides: GC2-....Table w/cutting boards on both
sides: GC4-....Table w/cutting board surface:
GC3-....Table w/all stainless steel top &
risers: AC3-....BAY STATE CONTROLS CORP.

WORCESTER, MASSACHUSETTS.

"Disc-O-Seal" Butterfly Valve:

E6366-...-E10R51, E6666-...-E10R51

BBC INDUSTRIES

FENTON, MISSOURI

Continuous Oven: CTX-Gemini

BEACON METAL PRODUCTS, INC.

CHICAGO, ILLINOIS

S/S Wire Loaf Cage: 7754

S/S Screens: Style AF, 907

Ham Press: "Insta-Pres" IP-....

Stack/Nesting Baskets: SHUR-TRAC

SB-100, SB-110, SB-120, SHUR-TRAC

SB-101, SB-111, SB-121

BEARDSLEY & PIPER

CHICAGO, ILLINOIS

Blender: PRB-..

BEEHIVE MACHINERY, INC.

SANDY, UTAH

Deboner Cooling System Poultry

Deboner: BX-66, TC-968, AU-968,

AU-1269, AUX-70, AU-4171

Poultry Deboner: UAX-....

Desinewing Machine (Boneless Meat
Only): AU-9171Deboning Machines: AUX-72, AUX-968,
AUXS -....Deboning Machines: AUX-....,
S-76-...., AU-...., AULS-....,
AU6173

Deboning Head: PSE-...., ..,

TS1-...., CP-....

Deboning Head Jacket:

TJ1-...., TJ2-....

Pumps: 1445, BP-5, BP-7, 300-50

Twin Screw Bone Cutters: BA-7X,
BA-8X

CO2 Mixers:-50

"Alpina" Cutters: PB-50, PB-60,
PB-80, PB-125, PB-200, PB-300,
PB-500

S/S Grinders: BGS-...., ..,

MGS-....

S/S Auger: RF-...., EX-....

Conveyor: Model BC-....

Pump Assembly Model EP-...., ..,

EMP -.... -..

Extruding Die BED-....

Deboner Assembly: AUXS-...., ..,
AUX-SL-....

Transfer Pump: BP-....

Conveyor Assembly: SC-....

Deboner: RSTC-...., S-..

Bone Cutters: BA-., BA-., &
BA-..

Tissue Separating/Desinewing

Machine Model: TSI-....

(Boneless Meat Only) Deboning

Machine: SA-76-...., RSTD-....

Deboning & Disinewing Machine

(Disinewing machine to be used for
boneless meat only):

RSTC-...., RSTD-...., ..,

RSD-....

Deboning Machine: RSD-....

Mechanical Deboning Machine: EPDD-06

BELLAS ENGINEERING INCORPORATED

LANCASTER, PENNSYLVANIA

Oven: "Thermal Zone"

BELAM, INC.

DOWNERS GROVE, ILLINOIS

Lifting Device: DKH -.

"Bone-In" Pickle Injector: MIB.,

MIB., MIB..S

"Belam" Meat Massager: DK-..

"Belam" Pickle Injector: MI., MI.S

Lifting Device of Chute: DKHC-.

Tenderier: IT-., PE-...

Vacuum Ham Press: MP-.

Boning Line Conveyor: BL-., BL-..

Exit Conveyor: IT-.C

Meat Slicer: 80K

BELSHAW BROTHERS, INC.

SEATTLE, WASHINGTON

Deep Fat Fryer: AF-1

Belts (Food Contact): BIC 1201

Automatic Thermomatic Proofer: TM

BELTING INDUSTRIES

KENILWORTH, NEW JERSEY

Belts (Food Contact): BIC 1201

BELT CONCEPTS OF AMERICA, INC.

SPRING HOPE, NC

Belt (Food Contact): POR

120/1TF, POR 100/2/TF, POR

150/3TF, POR 150/3/TB

Belt (Food Contact): Plastomer RMV

BENCO MANUFACTURING CORPORATION

MILWAUKEE, WISCONSIN

Single Lane Processors: HBP-P-S

Dual Lane Processors: HBP-P-D

BENDE & SON SALAMI CO.

ADDISON, ILLINOIS

Sausage Cleaning Machine: MB1000-S,
MB1000-TBERKEL, INC.

LAPORTE, INDIANA

S/S Pan Scales: 400, 401, 405

Slicer: 180-FA, 180-D, 180-DA,

180GS, 170G-S, 170-D, 808, 818,

170-FA, GT

(Heavy Duty) Slicers: 15 & 15A

Tenderizer: 703-B & D, 704, 704A,
703, 705

Saws: 56V-16, 51V-14, 55V-14,

56V-14, 51V-12, 55V-12, 56V-12

Bench Scale (with S/S Platform &
with Stands): 1021 Series, 3001Series, 26001 Series, 1..., 3...,
26...Portable Scale (with S/S Stand):
1121 Series

Counter Scale (w/S/S pans):

172-221, 172-121

Digital Scales, 520, 530, 540,

511, 521, 531, 541 (To be used
with Suitable Stand)Scales (packaged product only): 522,
522F

Vacuum Packaging Machines: E 36/42,

E 43/45, C 43/45, E 60/46D, C

76/51D, C 60/46D, E 2.53/60-2,

C 2.51/77-2, C 2.53/60

BERMEL INDUSTRIES

BRADLEY BEACH, NEW JERSEY

Link Control Separator: 70, 70A

BERRYVILLE MACHINE SHOP

BERRYVILLE, ARKANSAS

Cut-up Conveyor W/Belt Release and

Washer: M-156

Bag Line Conveyor W/Belt Release

and Washer: M-157

Double Belt Crossover W/Belt
Release and Washer: M-158
Conveyor W/Belt Washer and
Quick-Release Models: M-167,
M-180, M-181-A, M-181-B
3-Belt Conveyor W/Belt Washer and
Quick-Release: M-166
Strip Cutting Machine: M-201
Deboning Conveyor: M-205

BESELER

LINDEN, NEW JERSEY

L-Sealer: 1913-MB, 1913-GS,
1913-GSM

BEST & DONOVAN

CINCINNATI, OHIO

Heavy Duty Hog Splitter Saw: KS
Beef Carcass Splitter Saw: 120
Beef Carcass Splitter: Pacemaker,
Pacemaker II
Super Duty Hog Splitter Saw: 750
& 760
Hog Splitter: IS-750 & IS-760
Dehider: Saturn I, "Magnum 1000-S"
Leg Cut-Off Saw w/Exhaust
Deflector, Air Operated: 85
Rump Bone & Carcass Splitter Saw
Combination: SL
Beef Breast Bone Opener Saw:
L-Combination
Beef Rib Blocker & Ham Marker Saw:
Mark II
"Red Streak" Primal Saws: 8-E,
10-E
"Tri-Purpose" Air Saws: 8, 10, 12
Pork Scribe Saw, Air Operated:
AS4-P, AS5-P
Beef Scribe Saw, Air Operated:
AS4-B
Cattle Dehorner, Hydraulic: Class
IV
Hock Cutters, Hydraulic: HC-3, HC-5
Beef Splitter, Electric: 100
Beef Splitter w/Exhaust Deflector,
Air Operated: 100-A
Brisket Saw, Electric: 250
Brisket Saw w/Exhaust Deflector,
Splitter Saw: 150, 150S (Adequate
sterilizing facilities must be
provided. This will include a
hot water hose with an adequate
supply of 180F. water.)
Hog Breastbone Opener Saw: Mark II
Air Hog Breastbone Opener Saw: AH
Hog Splitter Saws: 764, 766, 764IS,
766IS
Hog Head Cutter: E-24/HAD
Beef Rib Blocker and Ham Marker
Saws: Mark IIS
Primal Cut Saws: "Red Streak" 8ES,
"Red Streak" 10ES
Tri-Purpose Air Saws: 8S, 10S, 12S
Hand-Held Skinner: S-1011
Hog Breastbone Opener Saw: Mark IIS
Air Hog Breastbone Opener Saw: A-HS
Multi Purpose Saw: GT-30, GT-40,
AS-6
Beef Breaking/Ham Marking Saw: 9
Hydraulic Hock Cutter and Cattle
Dehorner: E-24
Foot Cutter: E-22
Hog Splitter Saw: 770 Hydra
Hog Breastbone Opening Saw: 270

Hydra
Brisket Shear: SS7-M
Dehider: Mercury "340"
Brisket Saw: (Air Operated):275
Automatic Carcass Splitter (Adequate
sterilizing facilities must be
provided): 2900-90-..
S/S Shroud (for previously accepted
Automatic Carcass Splitter):
2900-...-

BEST POULTRY MACHINERY, INC.

CUMMING, GEORGIA

Head Cutter: HE

BETTCHEER INDUSTRIES

VERMILLION, OHIO

Power Slicer: 39, 81, 220
Press: 70
Trimming Machines (Not to be used
for trimming grubs, bruises,
etc.): 500, 520, 850, 8803,
880B, 900, 1040, 1200, 505, 750,
350, 1400, 620, 625
Air Operated Trimming Machines (Not
to be used for trimming grubs,
bruises, etc.) Air Operated: 275
"Band Splitter" Carcass : 500Z,
520Z, 850Z, 900Z, 1040Z, 505Z,
750Z, 880ZB, 880ZS, 1000Z, 1300Z,
1400Z, 1500Z, (Not to be used for
trimming grubs, bruises, etc.)
Dyna Form Meat Press: Series 1, 75
Tenderizer: TR2
Dipping Machine: 9A, 11A, 14A, 21A
Bone-In Tenderizer: TR-10B
Spray Tenderizer: ST 18-A, ST 24-A
Slicer: BH-15, "Slice-N-Tact"
Cutlet Former: CF-16
Conveyor: 624
Wizard Knife: 1000, 1300, 1500 (Not
to be used for trimming grubs,
bruises, etc.)
Cutlet Former: CF 10, CF 24, CF 34,
CF 40
Slicer: BH-14 "Slice-N-Tact", BH-20
"Slice-N-Tact" BH-15
"Slice-N-Tact"
Slicer: "Ultimax"

BIG DRUM

COLUMBUS, OHIO

Filling Machine: Big Drum VC-1, Big
Drum VL-2, J

BIGGER & JOHNSTON CO.

DOWNS, N. IRELAND

Sausage Filler: 40240 & 40241

BILT-RITE CONVEYOR

GARFIELD, NJ

Conveyor: SS-H-400-...-

BIRD MACHINE COMPANY INC.

SO. WALPOLE, MASSACHUSETTS

Bird" Centrifuge LBSD-SS...
Centrifuge: BSVO-...-SX

BIRO MFG. COMPANY

MARBLEHEAD, OHIO

All Purpose Mill: 1520 SS
Tenderizer: PRO-9
Poultry Cutter: BCC-100, BCC-200
Frozen Meat Flaker: FBC-4800

Grinder: 1056, 542-48-52
Breaking Saw: 4436-11, 4436
Trim Saw: 22, 44, 3334
Tenderizer: XHD
Saws: 4436 Modified SS, 44 Modified
SS
Automatic Feed Grinder: AFG-56
S/S Conveyor: 210
Automatic Feed Mixer-Grinder:
AFMG-56, AFMG-48
Dual Loading Stuffing Horn:
48-52-56
Keeper Case Dual Loading Horns:
48-42-56-A, 48-52-56AS
Multiple Blade Chunk Sausage Cutter:
1000
Meat Choppers: 342, 812, 822,
1556, 6642, 7542-48-52
Automatic Loin Cutter: 44-680
Scraper Attachment (for all models
of Biro's Power Cutters): MC
Stew Meat Cutter w/Transparent
Hopper: PRO-10
Breaking Saw: 3334
Slicer: 31
Automatic Feed Mixer Grinder:
AFMG-24
Grinder/Chopper: 346
Automatic Mixer Grinder and Chopper:
AFMG-52
Slicing Machine: F-S19

BIZERBA INC.

EDISON, NEW JERSEY

Vacuum Packaging Machines: Single
Chamber - "REGINA" -..., "Regina"
2/63, "Regina" RC\63, "Regina"
100, "Regina" 2/100, "Regina"
2/100-S-310, "Regina" 2/140
(B14), "Regina" B-18, GM-....
Double Chamber - "Regina" RD-...,
"Regina" RD-88-H-S, "Regina" B12
Slicer: A 330
Slicing Machine: A330FB2, SG8D & SE8
Vacuum Packaging Machines, Single
Chamber: GM-...., Double Chamber:
"Regina" RD-..., RD-88-H-S, B12-...,
2/63, RC63, 100, 2/100,
2/100-S-210, 2/140-(B14), B-18

BIZERBA USA

PISCATAWAY, NEW JERSEY

Platform Scales w/Remote Indicators:
20 (indirect contact only),
150 and 350 (Indicators MCB-A,
MCE, MCI-W, and MCI-Z)

B&J MACHINERY CO., INC.

DALTON, GEORGIA

"Leonard" Poultry Deboner: C

B&J SHEET METAL, INC.

TELFORD, PENNSYLVANIA

Tables: 1131S thru 1138S, 1131SG
thru 1138SG, 1141S, 1141SG, 1145S
thru 1147S, 1145SG thru 1147SG,
1169S, 1169G, 1172S thru 1183S,
1172SG thru 1183SG
S/S Smokehouse Truck: 1964, 1970
Galv. Smokehouse Truck: 1965, 1971
S/S Smokehouse Tree: 1967
Galv. Smokehouse Tree: 1968
Paunch Truck: 1158SG, 1159S

BLACK BODY CORPORATION

FENTON, MISSOURI

Continuous Oven: FBC4-25

G. S. BLAKESLEE & COMPANY

CHICAGO, ILLINOIS

Vertical Mixer (w/Chrome Beaters):
CC-..D.**BLAW-KNOX FOOD & CHEMICAL EQUIPMENT**

BUFFALO, NEW YORK

Screw Conveyor: SCR-...-SS-...,
SCS-...-SS-...
S/S Sanitary Drum Dryer:
SSADD-...-...**BLENTech CORPORATION**

ROHNERT PARK, CALIFORNIA

Hi-lift Dumper: HD..., HD...
Belt Conveyor: BC-...-...
Continuous Cooker: CS-...-...
Mixer Blender: DM-...-...
Blender: DM-...-...
Screw Conveyor: SC-...-...
Thermal Processor: TP-...-...
Hi-Lift Dumper: HD..., HD...
Surge Hopper: SH-...
Tilt Dumper: TD-...
Vacuum Meat Tumbler: VT-...
Mixer: CC-...-...**G. S. BLODGETT COMPANY**

BURLINGTON, VERMONT

Ovens Series (Must be version with
S/S interior and exterior. May
include various control options.):
FA-100, FA-102, GZL-10, GZL-20,
EF-111, EF-112, EZE1, EZE2,
DFG-100, DFG-102
S/S Oven: RE-44, CTB-...
Combi Oven/Steamer: COS-6, COS-101,
COS-201, COS-20**BLONCO**

OAKLAND, CALIFORNIA

Vacuum Mixer: IMP-..., IMP-...

S. BLONDHEIM & COMPANY

OAKLAND, CALIFORNIA

Mixers: 1,000-10,000 LBS., 150,
250, 450, 700
"Blonco" Continuous Feed Grinder:
Type I, Type III
Ham Tumbler: 700, 1200, 2500
"Blonco" S/S Screw Conveyor: 678..
"Blonco" Guillotine Decanner: DBA
Hi-Dumper: 168
Picklejector: SSP2614
Twine Linker: RS...
S/S Luncheon Meat Slicer: 2000
Scale and Conveyor: 1857
Tipper Casing Applier: 1055
"Alpina" Continuous Stuffer: 1010
"Blonco Risco" Stuffer: BR....
"Blonco" End Discharge Mixer:
200ED, 5000ED
"Blonco" High-Speed Knife Grinder:
150, 170, 200
Vacuum Sausage Stuffer: "SAFOS"
2N/HP, "SAFOS" 2N/H
End Discharge Mixer: 2000 ED**BLOOMER-FISKE INC.**

CHICAGO, ILLINOIS

Auto-Trol Loader: Mark II, 1970

S/S Meat Molds: Round & Square

Liver Loaf Mold: Various Sizes

Portable Steam Cooker: 1970

BLOSSOM INDUSTRIES, INC.

CLEVELAND, OHIO

S/S Pump, RM-..., RO...

BLUE CHANNEL CORPORATION

PORT ROYAL, SOUTH CAROLINA

Deboner: Harris

BLUEBIRD INC.

CHICAGO, ILLINOIS

Pearshape Ham Mold: BMA-1

PHILIP BOCK COMPANY, INC.

HAWTHORNE, CALIFORNIA

Filling Machine

BOCK LAUNDRY MACHINE CO.

TOLEDO, OHIO

Bock Centrifuge: FP-...-A

W. Y. BOGLE CORPORATION

WEST HARTFORD, CONNECTICUT

Belts (FOOD CONTACT):

2, 3, 4, 5 Ply White Nitrile Heavy:
FP-12, 3, 4 Ply Black Nitrile-Heavy:
FP-23, 5 Ply White Nitrile Standard:
FP3

2, 3 Ply White Dacron Nitrile: FP8

2, 3 Ply White Dacron Butyl: FP-10

2, 3, 4 Ply White Teflon Nitrile:
FP-13

2, 3 Ply WhiteSkimcoat: FP-14

2, 3 Ply Dacron/PVC: FP-15

BOLDT INDUSTRIES, INC.

DES MOINES, IOWA

Surge Hopper: SH....

Conveyors: EC....

Tables: RT1-..., RT2-...

Injector: FGM-... ..

Vacuum Blender: BB(V)-....

Blender BB-...-....

Screw Conveyor: SC-..., FC-....

Meat Sampling Drill: 1005

BONAR PLASTICS INC.

WEST CHICAGO, ILLINOIS

Poly Combo: 1509-A, 1509-B, 1014,
1015, 1044, 1050, 1054, 2010,
6010, 7010, 1010, 1040, 1140,
1144, 1144-A, 1145, 1150, 1154,
1110, 1114, 1115, 1116, 1117, 3028

Ingredient Bin: 2090-A, 1509-A

Ingredient Bin Lid: 2090-1

Utility Drum: 2022, 2045, 2055,
2012

Insulated Tote Box: 2341

Utility Drum: 2032

Poly Combo: 3010, 7510

Insulated Containers and Covers:

1545, 1645, 1845, 1760, 1745,
1704, 1801, 1800

Combo: 3009

Stack Lids: 3009-5

Rota Drum: 5010

Lid: 5010-5

Poly Payloader: 1732, 1733

BONCOR, INC.

WESTFIELD, NEW JERSEY

Meat Massager: CM-..

Hydraulic Lifter Dumper: HLD-35

Mixing Vat 1800E

Vacuum Tumbler: PM-....1

BOND EQUIPMENT CORP. (FORMERLY SWILLEY EQUIPMENT DESIGN, INC.)

LOGAN, IOWA

Revolving Hog Head Splitter:
2029-....**BONNER & BARNEWALL**

NORWOOD, NEW JERSEY

Belts (Packaged Product Only):

Pebbletop 2 ply, 3 ply

Dacron Pebbletop 2 ply

Belts (Food Contact):

White Hycar COS 2 ply, 3 ply, 4
ply, 5 plyBlack Hycar COS 2 ply, 3 ply, 4
ply, 5 plyLight Duty White Hycar COS 3 ply,
5 ply

Dacron-Teflon 2 ply, 3 ply

Dacron-Hycar 2 ply, 3 ply

Dacron-Butyl 2 ply, 3 ply

BONNOT COMPANY

KENT, OHIO

Cooking Extruder: 2 1/4

JOHN BOOS AND COMPANY

EFFINGHAM, ILLINOIS

Cutting Board: POLY-1000,

POLY-2000, BO-CO Rubber

Tables: 70, KS, M, GMT, S14, S16,
TC, TS**BORDEN CHEMICAL COMPANY**

NORTH ANDOVER, MASSACHUSETTS

Carcass & Primal Cut Wrappers: CW,
PCW, SW**ROBERT BOSCH PACKAGING CORP.**

PISCATAWAY, NEW JERSEY

Packaging Machine: MU with an
acceptable filling device."Aluseal" Fill and Seal Machine:
740BFlat Pouch Form, Fill, and Seal
Machine: BML**BOYD CORPORATION**

ELMHURST, ILLINOIS

Incline Conveyor: 104-2000-S,
104-2000-J

Incline Table Conveyor: 104-1000

Conveyor w/Air Gates: 104-8000A

S/S Wire Belt Conveyor: 104-3000

Roller Bed Conveyor: 104-2000-2S

Skoring Machine: 105-115

Special Feed Conveyor: 107-30032

Conveyor: 104-4000

BOYENGA & COMPANY

AMARILLO, TEXAS

Edible Surge Bin: ESB-1

Level Control Tank: EPSLC-1

MICHAEL R. BOYER

BRIGHTON, MICHIGAN
Ham Slicer: 618

BQP INDUSTRIES, INC.
DENVER, COLORADO

Plastic Tote Boxes, w/Lids:
NO....., NS....., SO.....

BRAN & LUBBE, INC.
EVANSTON, ILLINOIS
Sanitary Pump: S-293

BRAY VALVE & CONTROLS, USA, INC.
HOUSTON, TEXAS
Butterfly Valve: 20, 21

THE BRECHTEEN CO.
MT. CLEMENS, MICHIGAN
Sausage Looping Bucket: 001
Sausage Looping Bucket Assembly:
002
Stuffing Horns: "Coffi" 001, 002,
003, 004, 005, 006
Ham Stuffing Machine: 2200
"Coffi" Stuffing Horn: 1510, 2210,
1510C, 2210C
Coffi Stuffing System: 1800
Net Rucker Assembly: 1575

BRECON KNITTING MILLS, INC.
TALLADEGA, ALABAMA
"Brecon" Stockinette Machine: 711

**BREDDO LIKWIFIER (FORMERLY
LANCO)-DIVISION OF AMERICAN
INGREDIENTS CO. (FORMERLY BREDDO INC.)**
KANSAS CITY, KANSAS
"Likwifier" Mixer: LDD-...,
LDDR-..., LDDW-..., LDDR-...,
LO-..., LDT-..., LDTW-..., LHW-...,
LHR-..., LOR-..., LDDRH-...,
LORW-..., LORSS-..., LORSS-...

BRIDGE MACHINE COMPANY
PALMYRA, NEW JERSEY
Meatball Former: Titan 4, 4D, 5,
5D, 1D, Titan BT00
Food Molder: Custom 150, Custom
150HD, Crown 240, Crown 240HD,
Imperial 480
Dumper: "LiftLoader" Imperial
480HD, Compac 100, Compac 100HD
Spray Tenderizer Scorer STS-24
Cross Tenderizer: CS12
"Accupat" Food Shaper: 3AP, 4ACS,
DA
Conveyor Cuber: "Convey Cuber"
Cutlet Flatteners: CF-12
Vacuum Packaging Machine: Nirovac
SD220
Conveyor Table: CT-....
Air Operated Spreading Conveyor:
SCA-....
Food Shaper: "Accupat" D
Dumper: "LL"
Conveyor Cuber: CC-..
Vacuum Packaging Machine: "Nirovac"
X-..., "Nirovac" S-..., "Nirovac" S
500 1A
Cutlet Flatteners: TR-12

BRIDGESTONE TIRE COMPANY, LTD.
TOKYO, JAPAN
Belt (Food Contact): Dura-Sani

BRIGHAM YOUNG UNIVERSITY
PROVO, UTAH
Product Shaping Device: Colosimo

BRITTON MANUFACTURING
COLLEGE STATION, TEXAS
Electric Stimulator: 350
Koch-Britton: 250
Low Voltage Stimulator: 75-LV

BROASTER COMPANY
BELOIT, WISCONSIN
Marin-Aider: 607-B
DustRite: 606
Retort Separator: Polypropylene
Deep Fat Fryers: 1400E, 1400G,
800E, 1800G, 1600

**BROCO ALCO DIV. OF ALCO FOOD SERVICE
EQUIPMENT CO.**
BELOIT, WISCONSIN
Deep Fat Fryer: 1600

BRODRENE GRAM A/S
VOJENS, DENMARK
Automatic Rotary Freezer: "RIA"...

BROOKLYN HEIGHTS MACHINE CORP.
CARTHAGE, MISSOURI
Conveyors: FG-7-3690, FG-7-36,
FG-7-3013, FG-7-3010, FG-9-3017,
FG-9-3018, FG-9-306, FG-7-3090R,
FG-7-3090L
Packing Table: FG-PT-369,
FG-PT-309, FG-PT-149
Flour Reclaiming System: 2274

BROOKS & PERKINS, INC
LIVONIA, MICHIGAN
Tote Box: R1301W, R1305W, R1307W,
R1310W, R1315W, R1319W, R1323G,
R1323W, R1324G
Tote Box Lid: R1311W, R1316W,
R1320W, R1326G
Storage & Shipping Drums: R1212G,
R1212W, R1225G, R1225W, R1232G,
R1232W, R1245G, R1245W, R1250G,
R1250W, R1255G, R1255W,
R1231G, R1249G
Drum Lids: R1213G, R1213W, R1226G,
R1226W, R1256G, R1256W, R1251W,
R1251G
Bulk Containers: R1121GP, R1123GP,
R1119G, R1119B
Bulk Container Lid: R1122W, R1124G,
R1120G

ARTHUR S. BROWN MFG. CO.
TILTON, NEW HAMPSHIRE
Belts (Food Contact):
White (Cotton Carcass): L415
White (Dacron-Cotton Carcass): L434
(Edges sealed with acceptable
compound.)

WILLIAM BROWN COMPANY INC.
PHILADELPHIA, PENNSYLVANIA
Bone Chip Remover: 1167

BRUENDLER, A.G.
BUTTIKON, SWITZERLAND
"Conti-Cut" Cutter Mixer CVL/2
"TurboCut" Emulsifier VL-G10-101-1

Emulsifier: "Turbo Cut" VL-G2,
VL/3, VL-100, VJ-L55, VL-2-125,
"Mini-Cut" MVK

BS & B SAFETY SYSTEMS
TULSA, OKLAHOMA
Vac-Saf Sanitary System: VKB with
KB-C Safety Head

BUCKET ELEVATOR COMPANY
CHATHAM, NEW JERSEY
Corratrough Belting: DAL
Bucket Elevator (For Dry Product
Only): V4

BUCKHORN MATERIAL HANDLING GROUP
MILFORD, OHIO
Meat Dolly: 34-...
Plastic Meat Trays: 18-465, 18-467
Tote Boxes: 09-...
Tote Box Lids: 10-...
Meat Lugs: 01-..., 04-..., 07-...,
11-..., 17-..., 18-...
Meat Lug Lids: 02-..., 03-...,
06-..., 08-..., 15-..., 18-...
Meat Lug w/Drain Holes: 18-...
Bulk Containers: 22-...
Bulk Container Lids: 23-...
Plastic Drums: 21-...
Plastic Drum Lids: 21-...
Nest Pac Meat Lugs: 18-...
Nest Pac Tote Bins: 18-524, 18-488
Commissary Case: 47-024E
Containers(w/optional lids): 47-....

BUDD CO. POLYCHEM DIVISION
PHOENIXVILLE, PENNSYLVANIA
Rigid Plastic Belting (Packaged
Product Only): SC-...
Rigid Plastic Belt "Mod-U-Flex": 35
(Packaged Product Only)
Rigid Plastic Belt "Mod-U-Grid": 36
(Food Contact)
Snap-on Rigid Plastic Belt:
...SC..., ...SC...,
...NSC..., ...NSC...,
...RC..., ...RC...,
...RCT..., ...RCT...
Belting (Food Contact): White Hing
Chain 150 HRT-...
Plastic Chain Belt (for direct
product contact): Model 200 PR

BUFFALO WEAVING AND BELTING CO.
BUFFALO, NEW YORK
Belts (Food Contact) Golden Bison:
S2W, S3W, S4W
Sanivveyor: P-90, P-135, P-260,
P-390
White Nitrile/Vinyl Polyveyor: D84W
Black Nitrile/Vinyl Polyveyor: D84B
Teflon Polyveyor White: D84W-Teflon
Servall White: C826W
Servall Black: C826B
Belts (Fully Packaged Product):
Golden Bison-Incline: LG3W

ROBERT F. BULLOCK, INC.
CONYERS, GEORGIA
Pork Skin Pellet Popper: 1200
Pellet Feed Hopper: 80
Cooking Oil Holding Tank: 80
Heat Exchanger: 4
Pork Skin Breaker: PSS-82

Pork Skin Cutter: PSC-83
 Product Cart: PTC-500
 Pork Skin Fryer: RDF-400
 Pork Skin Rendering Cooker: 1200
 Screw Lift: SL-83
 S/S Dry Rendering Unit: HAR

B. H. BUNN COMPANY

LAKELAND, FLORIDA

Packaging Machine

Meat Tyer: M-10, M-16MR,
 M-10MR

Meat Tying Machine: STM-1010,
 STM-1016

BURDETT MANUFACTURING CO.

BRIDGEVIEW, ILLINOIS

Kettle: L600

BURFORD CORP.

DALLAS, TEXAS

Vertical Bag Tyer: VB2L, VB2R

T. J. BURNETT

MURRAYVILLE, GEORGIA

Breast Deboner: TB 150

Deboner: TBW-250

Thigh and Leg Deboner: GB-100

BURN'S SPICES AND CASINGS

BISMARCK, NORTH DAKOTA

Water-Pack Sausage Stuffer:
 "Dakotah"

BURRELL BELTING COMPANY

SKOKIE, ILLINOIS

Belts (Food Contact): WB152F,
 WB153F, WB154F, Hygene 3, Hygene
 5, WB152C, WB153C, WB154C,
 GB153C, BB153C, DS152C, DS153C,
 DS152TC, WB153TC, White Hycar
 WB152F-A, WB153F-A, WB154-A,
 WB152C-A, WB153C-A, DS152C-A,
 DS153-A, Hygene-3A, Hygene-5A,

Green Hycar GB153C-A

Tan Koroseal 2 ply, 3 ply

White Koroseal 3 ply

Smooth Polycool Tan

Smooth Super Polycool Green

White Polytek: DS92C, DS92RC,
 DS93C, DS93RC, DS92TC, DS93TC,
 P50C, P80C, SP93C

Belts (Food Contact): CC-60,
 2C-100, SP-92C, SP-3, D92BC

BUTCHER BOY USA

LOS ANGELES, CALIFORNIA

Frozen Meat Flaker: AU-MF, CMF-G,
 CMF-S

Grinders: A-42F, A-42HF, A-52F,
 A-52HF, A-56F, AA-56F, AU-42F,
 AU-52F, AU-56F, TCA-12, TCA-22,
 TCA-32, AA-66S, AA-1100S,
 AA-1600S, AA-66, AA-1100,
 AA-1600, FMBG-1100, FMBG-1100S

Mixer: 150F, 250HF, 500HF, 250F,
 1000, 1500, 2000 (Agitator to be
 removed daily for cleaning)

Mixer-Grinder: 150/42, 250/52

Band Saw: B-12F, B-14F, B-16F,
 SA-20F, SA-30, SA-36, SA-30F,
 SA-36F

"Butcher Boy" Mixer: 500F

Mixer-Grinder (Agitator to be
 removed daily for cleaning):
 500/56, 500/66, 1000/66, 2000/66
 Frozen Meat Cutter: GSF-620
 Mixer-Grinder: 100/42, 100/52,
 200/42, 200/52

Vacuum Packaging Machine: VA-5,
 VA-2

Vacuum Packaging Machine: "Butcher
 Boy" VA-1

Vacuum Packaging Machine: VA-2

Dual Mixer: 150-DM, 250-DM

Grinder: AF42, AF52, AF56

Band Saw: 1435S, 1640S

Grinder: AU-66

Tenderizer: CST

Vacuum Packaging Machine: VP-16,
 VP-20, VP-32

BUTCHER'S FRIEND PRODUCTS

DES MOINES, IA

Sausage Linker: 2001

B&W METALS COMPANY, INC.

FAIRFIELD, OHIO

Meat Ball Cut-Off Machine: MB-1-22

- C -

CADILLAC PLASTIC & CHEMICAL

BOSTON, MASSACHUSETTS

Cutting Boards: w/Petrothene

LB-733, Plexiglas G Unshrunk

CALLAHAN AMS MACHINE COMPANY DIV. OF

VERMONT MARBLE CO.

PROCTOR, VERMONT

Closing Machine: 131V

Can Seamer: 127 1/2, 227-SV, 527-SV

CAM INDUSTRIES

KENT, WASHINGTON

Wrapping Machine: "Flowrap" A

CAMBRIDGE/REGINA INCORPORATED

CAMBRIDGE, MARYLAND

Belt (Packaged Product Only): D-....,

D-...., D-...., D-....,

D-...., D-...., D-....

Belt (Direct food contact): D1700B,

D1700C, D1700ALW, D1700LW

Plastic Chains (direct food
 contact): D-843-SS, D-843-LWSS,
 D-863-SS, D-863-LWSS, D-880,
 D-880-LW, D-880-TLW, D-882-TLW,
 D-1873-TSS, D-1873-TLWSS

CAMBRIDGE WIRE CLOTH COMPANY

CAMBRIDGE, MARYLAND

S/S Belt (Food Contact): SaniGrid,
 2688, CAMBRI-LINK, B-48-52-18,
 B-18-16-12

1" x 1" Regular Duty Flatwire

3/4" Pitch Cam-Grind

1/2" x 1/2" True-Half Flatwire

1/2" x 1" Regular Duty Flatwire

1/2" x 1" Extra Heavy Duty

Flatwire

1" x 1" Extra Heavy Duty

Flatwire,

1" Pitch Cam-Grid w/Mesh Overlay

S/S Balanced Betting: B-36-20-12,
 B-30-28-14, B-36-32-16,
 B-48-48-17, B-60-60-18,
 B-72-68-18

(Food Contact) CAM-Clean Plastic
 Belt: C-24

Cam-Clean Perforated Top Belt (Food
 Contact): 1696

Belts (Plastic) (Food Contact):

Cam-Clean, Close Rib Cleat: 1665

Cam-Clean, Perforated Top Cleat:
 1704

Belt (direct food contact): D880TLW

Belts (for packaged product only):

LF820, LF831, LF821, LF880T,

LF879T, LF882T, RHM, RHMD

CAMBRO, INC.

HUNTINGTON BEACH, CALIFORNIA

Containers: DAW08050,

CYCOLACAH-100F

CANADIAN BIRD EQUIPMENT, LTD.

HAMILTON, ONTARIO, CANADA

Hock Cutter: MKV

CAN-AM CONTAINERS, LTD.

SPRINGHILL, NOVA SCOTIA

Rectangular Pail and Lid: CA-6020

Meat Containers: CA-9600-

CANRAD-HANOVIA, INC.

NEWARK, NEW JERSEY

Germicidal Lamp (Non-Ozone

Producing): 24700-S (#94A1

Glass). The lamp must be used in
 accordance with part 7, paragraph
 7.16 (b) of the "Meat and Poultry
 Inspection Manual".

CANTRELL MACHINE COMPANY INC.

GAINESVILLE, GEORGIA

Poultry Killer: RW-1, MK-3

Drain Conveyor: DC-100-

Poultry Chiller-Windmill Unloader:
 WV-100-

Cut-up Conveyor: CC-100

Belt Conveyors: TC-100-....,

CC-100-...., FC-100-....,

DD-100-...., TD-100-....

Horn Boning Conveyor: HBC-110

Boning Conveyor: HBC-100

Giblet Pump Diaphragm: DGP-400

Giblet Elevator: GE-200

Packing Bin: PB-200

Stationary Table: ST-100

Giblet Pump: 001

KFC Cut-up Saw: CS-100

Eviscerating Shacklers: CSE-1,
 CSE-2, CSE-2-A

Picking Shackles: CSP-4, CSP-4-A,
 CSP-4-B

Picking Shackle, Combination
 Turkey: CSP-5

Gizzard Tumbler Washer: GW-700

Giblet Pump Air Operated: AGP-300

Lazy Susan Packing Table: LST-300

Parts Boning Conveyor: HBC-110-P

Table Top Conveyor Turns: TT-90,

TT-180, TT-S

S/S Meat Carrier: MC-104

S/S Water Changer: WC-100, WC-200

Wing Master: WM-400

Poultry Skinner: CPNS 100
 Breeding Machine: CBM-300
 Line Divider: LD-101
 Dewaxer: DW-605
 Viscera Harvester: EH-15, EH-20
 Gizzard Defatter: DF-1
 Poultry De-Icing Scale w/Platform
 Hanging Bin: HB-1
 Triple Deck Belt Conveyor: TD-200
 Vat Dumper: HVD350, HVD350SS
 S/S Poultry Scalders: SS-200
 Auger Chillers: CA-6-1, CA-8-a
 (Ice), CA-6-1, CA-8-R
 (Refrigerated)
 Giblet Chillers: 101, 102, 103, 104
 S/S Refrigerated Giblet Chillers
 101R, 102R, 103R, 104R
 Vacuum Tumbler: VM-1
 Adjustable Inspection Stand: AIS-1
 Cut-up System: 85-1
 Consisting of-Wing Cutter:
 06-04-01, Horizontal Bird Halving
 Machine: HM-651, Leg Separator:
 LS-691, Drumstick/Leg Unloader:
 06-38-01
 Eviscerating Machine: Apollo-72,
 Apollo IV, U80 (Manual
 positioning of viscera for
 inspection necessary.) (Surfaces
 of machine contacting carcasses
 must be sanitized between each
 use with 180 F. water or solution
 of 20 ppm residual chlorine at
 point of use.)
 Disc Pickers: JM-.., JMKD-..
 Broiler Unloading Station 180 -..
 US-Z
 Poultry Scalders: SC-1
 Automatic Electric Waterbath
 Stunner: AS-Z (Water level must
 not exceed 1/4" depth above
 screen.)
 Automatic Vent Cutter: VC-11
 (Surfaces of machine contacting
 carcass must be sanitized with
 180F. water or solution of 20 ppm
 residual chlorine at point of
 use.)
 Automatic Pre-Stomach Machine:
 PS-11 (Personnel must be provided
 to trim portions of digestive
 tract not removed by the machine
 and must be in addition to the
 auxiliary peeler.)
 Reprocessing Station w/Chlorinator:
 S.T.-1
 Broiler Unloading Station: AD-1,
 AD-Z
 Neck Skin Cutter: MS-1
 Automatic Opening Cut Machine:
 "Jupiter" 111 (Surfaces of
 machine contacting carcass must
 be sanitized between each use
 with 180F. water or solution of
 20 ppm residual chlorine at point
 of use.)
 Automatic Gizzard Splitter: GS-111
 Hock Picker: HP-1

Automatic Bird Bagger: BB-1, PM-80
 Screw Chiller 11: MSC-11
 Inside-Outside Final Birdwasher:
 BW-2
 CO2 Tunnel: ZT-1
 Weighting System: Mark 1
 (Consisting of-Weighing Machine:
 HB-83, Line Clearer: LC-101,
 Weighing Shackle: WS-101)
 Weight Distribution System: WG
 Poultry Cut-Up Saw: MSC-1
 CD6000 Gizzard Harvester:
 Neck Skinner: NS-1
 Whole Breast Filleting Machine:
 BFM-681
 Final Inside/Outside (14 Unit) Bird
 Washer: F10-515
 Scale and Packout Conveyor: SPC-682
 Dewatering Tumbler: DT-2
 Automatic Head and Wind Pipe
 Puller: P-2
 "Graham" Automatic Neck Breaker:
 GANB-100
 Automatic Eviscerator (Manual
 positioning of viscera for
 inspection necessary): Mark 4,
 Mark 5 (Surfaces of machine
 contacting carcasses must be
 sanitized between each use with
 180F. water or 20 ppm residual
 chlorine at point of use.)
 Belt Conveyor: BC-050
 Automatic Bird Unloader: ABU-313
 Oil Sac Cutter: GAOS-200
 Conveyor Saw Table: CST-113
 Giblet Chiller: RAPGC-2, RAPGC-2R
 Neck Skin Cutter: P-2000
 Line Divider: GLD-300, GLD-300A,
 GLD-300B
 Breeding Machine: CB-80
 Eviscerating Line Shackle: RBES-304
 Kill Line Shackle: BKS-304
 Picking Machine: CH-6/, CE-6/.
 Automatic Poultry Killer: WAK-101
 Hand Gizzard Peeler: 71RAP
 Inside Outside Final Bird Washer:
 Mark II
 Auto-Cone Breast Deboning System:
 CCGD-1
 Gizzard Harvester: M-1
 Leg Processor: LP-1
 Cone Deboning Wheel: CCB1-5
 Turkey Oil Sac Cutter: GAOS-200T
 (If used prior to inspection
 station, surfaces contacting
 carcasses must be sanitized
 between each use with 180F. water
 or a solution of 20 ppm residual
 chlorine at point of use.)
 Cone Deboning Wheel: CCBS-T
 (Suspended from ceiling).
 Neck Skin Machine: NS-1001
 Gizzard Defatting Machine: NGW-1C
 Automatic Opening Machine: Mark
 III, "Mark" III-.. (Surface of
 machine contacting carcasses must
 be sanitized between each use
 with 180F. water or a solution of

20 ppm residual chlorine at point
 of use.)
 Breast Fillet Compressor: BFC-1
 Front Half Portioning Machine:
 PFMBP-1A
 Gizzard Tenderizer :GTM-100
 Rear Processing Machine: PRPMLP-1A
 Thigh, Drum processing machine:
 PTDPMLS-1
 Automatic Parts Machine: APM-22
 Automatic Cut-Up Machine: APM-22
 Picking Machine: NP-../.
 Saddle-Cut Machine: PSCM-HM-1-00
 Automatic Wing Portioning Machine:
 6000
 Automatic Neck Breaker: "Mark" 16
 Shackle: ICS-312-2
 Automatic Breast Fillet Machine:
 1200
 S/S Poultry Scalders: PSHE-4200
 Over/Under Cone Deboning Conveyor:
 OU-CD-18
 Giblet Wrap Machine: "STS"-3
 Automatic Cropping Machine
 (Surfaces of machine contacting
 carcass must be sanitized
 between each use with 180 F.
 water or a solution of 20 ppm
 residual chlorine at point of
 use.): ACM-510, CC-16
 Neck Breaker: CNB-14 (If used prior
 to inspection station, surfaces
 of machine contacting carcasses
 must be sanitized between each
 use with 180 F. water or 20 ppm
 residual chlorine at point of
 use).
 Automatic Neck Breaker: ANB-505
 Automatic Wing Portioner: 6000
 Final Vacuum Machine FCM-500
 Turkey Tender Puller: MTP-100
 Tail Cutter: TC-105
 Wing Cutter(second joint): 06-04-02
 Wing Tip Cutter: 06-04-03
 Viscera Harvester (with power brush
 cleaner): EH-20
 Beltless Shaker Conveyor: CSC-100
 Poultry Picker: CP-40, CP-80
 Poultry Indexer: CPI-001
 Automatic Thigh Deboner: ATD-300
 Poultry Picker: CCR-H528
 Marinator: VM-1
 Heart and Liver Harvesting System:
 HLHS-100
 Automatic Hock Cutter: CHC-4
 Femur-Pelvic Joint Dislocator:
 "Thigh Popper" TP-1

CAPITAL INDUSTRIES, INC.
 SOUTH ST. PAUL, MINNESOTA
 Plastic Meat Lugs With Lids: K-1,
 K-2

CARBONIC INDUSTRIES CORPORATION
 ATLANTA, GEORGIA
 Supplementary Ice Maker:

WC-...-...
CO2 Snow Hood: SH6-C1....
CO2 Snow Hoods: 6C-...., 6AC-....
Freezer: Spiral SF-.....

CARDINAL SCALE MFG. COMPANY

WEBB CITY, MISSOURI

Scales (w/ S/S Platform and a
suitable stand): 2100 S/S, 2200
S/S
S/S Scales: EF-...-...S
Detecto Scale: OU-....
Checkweigher Scale: 102
Scale: PX-6, AP

CARDOX CORPORATION DIVISION OF LIQUIDAIR CORPORATION

COUNTRYSIDE, ILLINOIS

S/S Freeze Cabinet: Zip-Freeze
CO2 Snow Hoods: 2164, 6164E,
D-1-37-0524-61, J-100, J-200,
JH-100, JH-200, JIH-200,
1-974-0004
CO2 Pelletizer: D-47650, H-300-SS,
R-1000-2AL, R-300-SS
Ultra Freeze Tunnel: 1-55-0003-...,
1-55-0001A-..., 1-44-0003-...,
1-55-003-..., 1-55-001A
Cyclone Snow Separator Hood:
D1-974-0006, Impactor & Box
Nozzle
D1-974-0008, 0006 w/impactor fl.
nozzel
D1-974-0019 0006 w/2 Impactors &
fl. Nozzle
D1-974-0018, 0006 w/2 Impactors &
Box Nozzle
D1-974-006
S/S Freezer Cabinet "Zip-Freeze"
Snow Horns
1-037-0509 (4 1/2" Dia)
1-937-0015 (5" Dia)
1-937-0016 (6" Dia)
1-937-0017 (8" Dia)
1-937-0018 (10" Dia)
Y-Horn Snow Hood: 1-974-0041
CO2 Bottom Injection
Tub-Mixers/Blenders: 2-974-0035

THE CARDWELL MACHINE CO.

RICHMOND, VIRGINIA

Vib-O-Vey Conveyor: VC-1472-1
Screening Conveyor: SC-283

CARNITECH A/S

(KOPPENS INDUSTRIES)

STONE MOUNTAIN, GEORGIA

Column Loader: L-..., L-...-3US

J. A. CARRIER CORPORATION

BURLINGTON, MASSACHUSETTS

Filler Machine

CARRUTHERS EQUIPMENT COMPANY

WARRENTON, OREGON

Nu Pak Machine: "A"
Q-Ber Food Cutting Device: 001

CARSON INDUSTRIES

LAVERNE, CALIFORNIA

Combon Bin: Titan Super

W. R. CARY ENGINEERING, INC.

SPRINGFIELD, MISSOURI

Carcass Washer: 7500
Hock Blow Off Cabinet: D-2500 (Each
installation must be reviewed by
Slaughter Inspection Standards and
Procedures Division.)
Head/Tongue/Tail Wash: D-3500

CASA HERRERA, INC.

LOS ANGELES, CALIFORNIA

Masa Extruder: C500-100
Corn Washer: C20100
Corn Grinder: C40100
Tortilla Oven: C70100
Cooling Conveyor: CC80000
Double Flour Tortilla Head: DFTH
60000
Tamale Extruder: XTC 500100
Double Flour Tortilla Elevator:
DFTE 60500
Dough Mixer: M30100

CASHIN SYSTEMS CORP.

HAUPPAUGE, NEW YORK

Chitterling Chilling & Finishing
Machine: C-300C
Checkweigher: 310
Bacon Weigher: 1027
Cardboard Dispenser: 1026
Takeaway Conveyor: 312
Weigh While Convey System: 1132
Heart Slasher Washer and Chiller
Chitterling Cleaning Machine: 44
Stomach Cleaning Machine: 88
Heart Slasher & Washer: C-200 H
Combination Deslimer, Scalding,
Chiller: C-100S
S/S Inclined Conveyor: B-100
Slicer: PEC Series 1, PE Series 2,
PEC Series 3
Hold-Down Assembly for Slicers:
3508
Slicer: CCS-1
Manual Dispenser: 1125
2-Track Takeaway Conveyor:
1127-0001
Grader Interleaver System: 4027
Single Track Take-Away Conveyor:
1228
Continuous Feed Bacon Slicer: 3027
Semi-Automatic Bacon Press: 5000
Bacon Press (Automatic): Dan-D:5050
Checkweigher: 1226-8000
Flyte Diverter: 1226-7000
Three Track Takeaway Conveyor: 1227
Continuous Feed Bacon Slicer:
3027-GALV

CASSO-SOLAR CORPORATION

POMONA, NEW YORK

Solar Cooking Oven

CAVINESS WELDING

SAN ANGELO, TEXAS

Hide Puller: AB-30601

CCI SCALE COMPANY

VENTURA, CALIFORNIA

S/S Scale: .CD-...., HCD-20008
"S/S" Scale: LCD-...., HCD-.....

CEL TEC SYSTEMS, INC.

ATHENS, GEORGIA

Chute Weigher System: 2000

CENTENNIAL MACHINE COMPANY

GAINESVILLE, GEORGIA

Neck Skin Cutter: N-C921
Automatic Oil Sac Cutter: 301 (If
used prior to inspection station,
surfaces contacting carcasses
must be sanitized between each
use with 180 F. water or solution
of 20 ppm residual chlorine at
point of use.)
Automatic Neck Breaker: 401, 7615
(If used prior to inspection
station, surfaces contacting
carcasses must be sanitized
between each use with 180 F.
water or solution of 20 ppm
residual chlorine at point of
use.)
Poultry Killing Machine: 7661
Viscera Clipper: 740M
Packaging Conveyor: 7631
Deboning Conveyor: 7632
Parts Elevator: 7633
Opening Cut Machine: 301A (If used
prior to inspection station,
surfaces contacting carcasses
must be sanitized between each
use with 180 F. water or solution
of 20 ppm residual chlorine at
point of use.)
Poultry Killer: 205
Poultry Line Divider: 31, 32
Giblet Pump: 40
Poultry Shackle: 1000
Giblet Chiller: 500
Poultry Picker: 7601
Automatic Poultry Killer: 7660
Automatic Gizzard Machine: 720,
720M
Automatic Bird Unloader: 7650
Chicken Scalding: 7620
Belt Conveyor: 7630
Roller Drain Conveyor: 7640
Hock Cutter: 1600
Whole Bird Chiller: 7670
Chiller Unloader, Windmill Type:
7670A
Mechanical Lung Remover: MLR
Tumbler Washer: 7641
Automatic Poultry Eviscerator: 7684
(Manual positioning of viscera
for inspection necessary.
Surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F.
water or 20 ppm residual chlorine
at point of use.)
Solenoid Activated Hand Wash Valve:
7685
Automatic Head Cutter: 7610
Head and Wing Scalding: 7624-A
Giblet Wrap Machine: 7690
Poultry Cut-up Shackle: 01
Neck Conveyor: 7697
Giblet Pump: 41
Poultry Parts Skinner: 720 M-P-S
Automatic Gizzard Feeding System:
7683
Crop Puller: 7686
Neck Puller: 7635
Counter Rotary Picker: 76-100
Halving Machine: 6500
Leg Processor: 7698
Front Half Cut-Up Machine: 7697

Gizzard Puller: 1-1956 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 PPM residual chlorine at point of use.)

Automatic Poultry Stunner: 7699
Note: (Stunner is not to operate without the perforated grill permanently installed in such a manner that the water level is 1/4 inch above the grill surface.)

Automatic Gizzard Spitter: 730

Automatic Crop Puller: 7686-180

Neck Breaker: 401-180

Chicken Sorter: CS, NS

Scalder: 7500

Automatic Vent Cleaner: AVC-1287
(Surfaces of machine contacting carcasses must be sanitized between each use with 180 degree F water or 20 PPM residual chlorine at the point of use.)

Gizzard Inspection Conveyor: 12647

Automatic Poultry Eviscerator
(Automatic positioning of viscera for inspection necessary): 7682

(Surfaces of machine contacting carcass must be sanitized between each use with 180 deg. F. water or a solution of 20 ppm residual chlorine at point of use.)

Final Inside-Outside Bird Washer: 1957

Breast Deboning System: 1055

Heart and Liver Cutter: LH-2000

CENTRAL MARKETING, INC.

LAKEWOOD, COLORADO

Wiener Grill Scoring Machine: CM-3

CENTRICO, INC.

NORTHVALE, NEW JERSEY

"Westfalia" Separator:

SA-.....36-...., SA....-076,
SA-....-37-...., SA....-177,
SA-....., SA-.....,
SB-....., SC-.....

CENTURY 21 MERCURY CORP.

ENGLEWOOD, COLORADO

Vent Cutter: Century 21

CERVIN ELECTRIC COMPANY

MINNEAPOLIS, MINNESOTA

Poultry Stunner: Stun-O-Matic

Vent Cutter: VC

CESCO MAGNETICS

ROHNERT PARK, CALIFORNIA

S/S Magnetic Traps: 103, 104,
105, 120

S/S Magnetic Sausage Traps: 190SS,
195SS, 196SS

S/S High Pressure Magnetic Trap:
150SS

S/S Magnetic Plate: "Sanitary"

S/S Magnetic Traps: "Magtrap" 105

C. E. INVALCO

TULSA, OKLAHOMA

Flowmeter: WS5-...., WE5-....

Sanitary Level Probes: D Series,

B07-J

C & F PACKING COMPANY

CHICAGO, ILLINOIS

Cryo-Compressed Extruder: BJ-100

C & G METAL PRODUCTS MFG. CO.

CHICAGO, ILLINOIS

Ox-Tail Washer

CGZ ALIMEC SPA

PARMA, ITALY

Ham Press: PEC/2SF

Desalter Machine: PA/5TS

Waiting Scaffolds: S4M/5025

CHACE LEATHER PRODUCTS

FALL RIVER, MASSACHUSETTS

Belts (Food Contact): Betalon T07,
T10, TT12, TT25, 2T25, 3T30, T
13/B, TT 18, T04

Belt (Packaged Product): Betalon
T05

CHAD COMPANY INCORPORATED

LENEXA, KANSAS

Beef Carcass Prewash Cabinet:
CPW-1000

Final Carcass Rinse: NW-1000-1

Beef Head Washer: HW1000-1,
HW-1000-2

High Pressure Hock Washer:
HPHW-2000

Beef Carcass Washer: BW-1000,
BW-2000, BW-1500, BW-4000

Hog Neck Washer: NW-1000

S/S Smokehouse Trees: Single Post
1, Double Post 2

Picnic Scrubber: PS-750, PS-1000

Hog Carcass Washer: HCW-1000

Hock & Front Shank Washer:
HFSW-100

Foot Scrubber: FS-1000

Beef Foot Washer: BFW-1000

(Back up person required for
inspection of finished feet)

Tripe Washer: TW-1000

Hog Neck Wash & Picnic Scrubber:
NWPS-1000

Lamb Carcass Washer: SW-2000

Brush Type Hog Polisher BT-865

Hog Carcass Washer: HCW-2000

Consisting of: Hog Carcass
Washer: HCW-1000, Hock/front
Shank Washer: HFSW-1000

Beef Carcass Washer: BW-3000

Neck Wash/Picnic Scrubber:
NWPS-1000

Beef Carcass Prewash Cabinet:
CPW-1000 (To be used with an
acceptable Quality Control
Program approved by Slaughter
Inspection and Standards Div.
Technical Services)

Carcass Spray Cabinet: CAS-1000

Head and Tongue Spray Cabinet:
HT-1000

Hog Carcass Sanitizing Spray
Cabinet: HCSS-1000

Hock Blowing Assembly: HB-1000

Beef Carcass Washers: BW-1500(Veal),
BW-4000(Veal)

Sheep and/or Hot Skinned Veal

Sanitizing Spray Cabinet: SSA-1000

Pan Wash: VPW-1000

Viscera Table Wash: VTW-1000

Beef Carcass Sanitizing Assembly:
SSA-2000

CHALLENGE-COOK BROTHERS, INC.

INDUSTRY, CALIFORNIA

Vacuum Meat Tumbler: MP-10

Vacuum Meat Tumbler: MP-5

Vat Dumper: LD-20

Vacuum Meat Tumbler: MP-3, MM-..

Loading Chute: LC-3

Loading Device: LD-22, LD-1

CHALLENGE-RMF INC.

GRANDVIEW, MISSOURI

Vacuum Meat Tumbler: MM-1, MM-3,
MM-4, MM-10, MP-3, MP-5, MP-10,
MM-.

Vat Dumper: LD-20

Loading Chute: LC-3

Loading Device: LD-1, LD-22

CHAMPION MACHINERY COMPANY

JOLIET, ILLINOIS

Duo-Flex Mixers: 200DA, 300DA

Mixer: ". ", 140

Slow Speed Dough Mixer: ". ", ". ",
140

S/S Slow Speed Dough Mixer: ". ",
". ", 140

Semi High Speed Dough Mixer: ". ",
". ", 140

S/S Semi High Speed Dough Mixer:
". ", ". ", 140

THE CHANTLAND COMPANY

HUMBOLDT, IOWA

S/S Flex-Weigh Scale: PGC

JOHN CHATILLON & SONS

KEW GARDENS, NEW YORK

Hanging Scale: ..28ASDD-PL,
24ASDD-PL

Bench Platform Scale:

BP...PL...T-SS, BP...-....T-SC,
BP...PL...DT-SS,

BP...PL...DT-SC, all w/Stand
Model BPMS

S/S Table Top Scales: "Favorite"

CHEMFAB

MATERIALS TECHNOLOGIES DIVISION

NORTH BENNINGTON, VERMONT

Food Contact Belts: Series

400TCGF: 10, 14

Series 100 TCGF: 3, 5, 6, 10,
11, 14, 5 Flex., 10 Conductive

Series 300 TCGF: 3, 5

Series 200TCGF: 3, 5, 6, 10, 14

Series TCGF: 2735, 6530, 8323

Series 100TCK: 5, 6, 8, 10

Packaged Product: Series TCGF:

8430, 8915, 9013

Series TCK: 1589, 1590

Microwave Belts (Food Contact):

Series TCGF-8915, TCGF-9013,

TCK-1589, TCK-1590

CHEMI-FLEX

LOMBARD, ILLINOIS

Belt (Direct Contact): 6012, 8007

CHEMPRENE INC. DIV. WITCO CORP.
BEACON, NEW YORK

Belts (Food Contact): (Cotton carcass belts have edges sealed with approved sealant.) Fabric Codes (All Belts) - 2, 3, 4, 6, 15, 16, 23, 30, 34, 46, 60, 78, 79, 81, 90, 91

Surface Codes-Nitrile (NBR White: 2, 3, 3A, 4, 4A, 9, 14, 15, 16, 17, 18, 23, 24, 31, 33, 34, 42, 47, 48, 49, 69# (#white only)

Nitrile (NBR) Black: SAME AS ABOVE
Nitrile (NBR) Tan: SAME AS ABOVE
Nitrile (NBR) Green: SAME AS ABOVE
PVC White: SAME AS ABOVE
PVC Black: SAME AS ABOVE
PVC Tan: SAME AS ABOVE
PVC/NBR White: SAME AS ABOVE
PVC/NBR Black: SAME AS ABOVE
PVC/NBR Tan: SAME AS ABOVE
Butyl (IIR) White: SAME AS ABOVE
NBR/Teflon White: 21
NBR/Teflon Tan: 21
NBR/Teflon Dark Tan: 21
NBR/Teflon Light Green 21
PVC (TP) White: 3, 14
PVC (TP) Tan: 3, 14

Belts (Food Contact): CW-90-COS, CW-90-CBS, CW-120-COS, CW-120-CBS, GWH-1, GWH-2, UFB-1, UFB-2

Belts (Fully Packaged Product): Surface Codes: 1, 5, 10, 11, 12, 13, 20, 37A, 46, 46A, 53, 57, 57A, 58, 59, 60, 62, 65

Belts (Fully Packaged Product): CW-90-N, CW-120-N, MNG-1

Belts (direct food contact): 9602, 9601

CHEMETRON PROCESS EQUIPMENT, INC.
LOUISVILLE, KENTUCKY

FORMERLY MEAT PACKERS EQUIPMENT

Ham Mold Unloader (Dual): 121
Ham Mold Unloader (Single): 120
Ham Former: 404, 408, 413, 414
Stuffer (Speed-King): 103
Rail Hoist (MEPACO): 510
"MEPACO" Formulating Scale Conveyor: 184-A
Loaf Mold: 807-PL, 811-SL
Ham Mold: 813-SH
Loaf Pan: 877
Loaf Truck: 218
Mixer-Blender: 170 (standard and vacuum)
Conveyor (Screw Type): 185, 185-TA
Loader (Screw Type): 105, 413, 415
Stuffer (MEPACO): 117
S/S Screw Conveyor: 173, 185-1, 185-11, 185-12
S/S Slat Conveyor: 175
Dual Mold Stuffer: 108-A
Stockinetter (MEPACO): 102
Boning Conveyor (MEPACO): 181
Belt Conveyor (MEPACO): 211-A
Dumper: 519
Mold Cover Press: 114, 112, 116, 126
Rotating Trays: 201, 238
S/S Landing Table: 130
Forming and Stuffing Machine: 106

Lift Dumper: 523
Loaf Mold Filler: 560
Tripe Washer S.S.: 436
Sausage Meat Truck: 250
Ham Soaking Truck: 270
Soaking Tank: 272
Ham and Bacon Wrapping Table: 135
Wrapping Table: 136
Utility Table: 142
Sausage Stuffing Table: 150
Stuffing Table (Streamlined): 151
Stuffing Table (Conventional): 152
Pumping Table: 160
Boning Table w/Cutting Boards: 155
S/S Surge Hopper: 526
S/S Formulating Table: 179-T
Dual Loading Forming and Stuffing Machine: 107
Self Feeding Grinder Hopper: 525
Surge Hopper: 524
S/S Spice Mixer: 552
Rotary Ham and Bacon Washer: 189
Mold Cover: 807-SL-P, 807-DL-P, 813-SH-P, 813-DH-P
Loader Screw Type (Standard & Vacuum): 105
Vacuum Stuffer: 105V

CHEERY-BURRELL ANCO/VOTATOR DIVISION
LOUISVILLE, KENTUCKY
(FORMERLY) CHEMETRON PROCESS EQUIPMENT,
CHEMETRON FOOD EQUIPMENT,
ALLBRIGHT-NELL CO.)

Continuous Frank System: 1400
Head Flush Cabinet: Rotary, 731
Bacon Slicer: 827, 827-S, 827-CS
Pickle Injector: 991-B, 991-H, 992-E, 992-F, 1191-B
Hog Viscera Inspection Table: 736, 17-A (Sanitized with 180 F. water.)
Stationary Small Stock Inspection Table: 588
Gambrel Cord Cutter: 594
Gambrel Push-Off: 1194
Belly Trimming Knife: 1192
Grinder: 766
Sausage Meterine Device: 1023
Lard Measuring Filler: 1077
Saw: 102
Hide Puller: 1141
Stomach Inspection Ring: 861
Viscera Separating Table: 736-A
S/S Flight Conveyor Table: 844-F
Side Splitting Conveyor: 844-B
Continuous Vacuumizer: 1402-C-1
Lard Filler: 1077, 876, 877
Hog Scalding Tub: 779
"Anco" Cold Cut Stack: 834
"Anco" Cold Cut Slicer: 832-S, 832-MS, 1432
Fat Wash Box: 21
Hog Neck Washer: 786
Tripe Umbrella: 45
Shoulder Cutter: 560
Beef Viscera Table: 1059 (Sanitized with 180 F. water.)
Small Stock Viscera Table: 17/94/850 (Sanitized with 180 F. water.)
Bacon Packing System: 828
Hog Cutting Conveyor: 842
Belly Roller: 787

Sausage Table: 277
Paunch Tables: 981, 982
Side Splitter Table & Pedestal: 797
Hog Head Conveyor: 851
Slicer: 827-C, 827-E, 827 MS
Cattle Jaw Puller: 480
Hog & Sheep Head Splitter: 562
Cattle Dehorner: 980
"Pneu-Draulic" Head Splitter: 1093
Hog Jaw Puller: 22
Pickle Injector (Bone-In): 1096
Hog Stomach Slimer: 860
Heart Slasher: 1185
Continuous Vacuumizer: 1402-C
Bacon Forming Press: 1111-S, 1111-AS, 1211
Hog Dehairing Machine: 904, 905, 906
Rotary Meat Cutter: 635-A
Offal Washer: 971
Perforated Top S/S Tables: 1273, 1274
S/S Top Tables: 1264, 1271, 1272
S/S Tables (Portable): 1275
Tables: 844-D, 728-A, 728-B, 1271-A, 1271-B, 1267, 1273, 1265
Screw Conveyor: 1081E
S/S Smokehouse Tree: 422-S
Sheep Pelt Puller: 1187
S/S Vat: 1208
Hog Break-Up Table: 842-A
Belly Roller: 513
Stationary Boning Table: 751-A
Fat Hopper w/Auger: 1295
Hog Washer: 34
Boning Table: 844-E, 844-F
Conveyor: 1278, 1428, 1279, 1283
Take-away Conveyor: 1433
"Sepromatic" Mechanical Deboner: ANCO 1600
Paper Dispenser: 1427
Hog Head Workup Table: 1266
Hog Polisher: 774
Jowl Roller: 845
Lard Cool Roll: 210-S
Hog Stomach Table: 735
Gambrelling Table: 12
S/S Trimming Conveyor: 844A
S/S Auger Conveyor: 1282
S/S Chill Tank: 1221
Galvanized Chill Tank: 1222
"ANCO" 3-Track Take Away Conveyor: 1227
Bacon Pickle Injector, 1292-B, 1391-B.
S/S Edible Cooker: 1500
Bacon Press: 1411
S/S Edible Cooker: 1500
Slicing System: Model "Anco" 3000
Consisting of: Side Trim Knife: 3017, Continuous Slicer: 3027, Weight System: 3037, Cardboard Dispenser: 3047, Checkweigher: 3057, Reject Conveyor: 3067, Make Weight Conveyor: 3077
Heat Exchanger (Scraped Surface): 3SSHE, 4SSHE, 6SSHE
Pickle Injector: 1591-B
Bacon Press: 1411
Bacon Slicer: 827, 827S, 827CS
Pressure Regulating Valves: 2612,

2612D&K

CHERRY-BURRELL CORP.

CEDAR RAPIDS, IOWA

Thermutator (Heat Exchanger):
624-L, 624-S, 648-L, 648-S,
648-DE, 672-L, 672-S, 672-DE
Super Thermutator - Swept Surface
Heat Exchanger: 624-DE
Flexflo Pumps: O-F, OH-F
Aro-Vac Flavorizer: AVAS-SH2,
AVBS-SH2, AVA, AVB, AVC, NO-BAC
MODELS B, C, D&E
Air Operated Valves: Series 61, 62,
68
Air Operated Aseptic Valves: Series
91, 92, 98 (with 1, Q or threaded
ferrules)
Plate Heat Exchanger: EWMS, EI,
EIS, ES, EUS, SXI, SXLAS
Agitator, Longsweep: 1
Agitator, Paddle: 2
Agitator: 3, 4
Homogenizers (Standard Sanitary):
Steller Series...
SS-....-VBR
SS-....-SGR
SS-....-TGR
Homogenizers (Aseptic): No Bac
Steller Series...
No Bac SS-....-VBR
No Bac SS-....-SGR
No Bac SS-....-TGR
High Pressure Pumps (Standard
Sanitary): S3 Series-...
S3 Series-....-VBR
S3 Series-....-SGR
S3 Series-....-TGR
HD6 Series 400
HD6 SS-....-VBR
HD6 SS-....-SGR
HD6 SS-....-TGR
SP2, SP3, SSP, SFP
High Pressure Pumps (Aseptic): No
Bac S3 Series...
No Bac S3 SS-....-VBR
No Bac S3 SS-....-SGR
No Bac S3 SS-....-TGR
No Bac HD6 Series 400
No Bac HD6 SS-....-VBR
No Bac HD6 SS-....-SGR
Thermomixer With Agitator Dual 5
Processing Vat: PV-50, PV-100
Scraper Agitator: 6
Butterfly Valve: 100-BV
Bridge and Cover Cone Bottom: EPCB
Bridge and Cover Flat Bottom: EPB,
WPB
Dome Top Flat Bottom: EPD, WPD, SP
Dome Top Cone Bottom: EPC, SPC
Flexflo Pumps: 4A.-F, 4A...-F,
4A...-F, 4A...-F, 4B.-F,
4B...-F, 4B...-F, 4B...-F,
4C.-F, 4C...-F, 4C...-F,
4C...-F,
Air Operated Valves: Series 81 and
82
Thermafex Plate Heat Exchanger:
...-SB

CHERRY-BURRELL CORPORATION

LITTLE FALLS, NEW YORK

Rapid Mixer: RM

CHESTER JENSEN COMPANY

CHESTER, PENNSYLVANIA

Air Operated Valve: 782
"CJ" CookerCooler: 70
Cook Tank
Walking Beam Chiller: T,
T-.-.....-..
Screen Tank: 450
Plate Heat Exchanger: HMF
Short Gas Flow Chiller: (For brine
or water) .B-.-OT-.-.....
Cooker-Cooler: 70SN100
Blender: O-3, O-..
Brine Chill Tank: D-BC-S-.-...,
D-BC-D-.-...
Hot Water Cook Tank: D-WC-D-.-...,
D-WC-S-.-...
Chill Shower Tunnel: T-BS-D-.-...,
T-BS-S-.-...
S.S. Blender: 04
Plate Heat Exchanger: H-35-FS,
H.F-., H.F-., H.FS-.,
H.FS-., H.F-., H.FS-..
Tumbler/Chiller: TC-.....
Red Water Chiller: RW-
Rotary Strainer: RS-
Cooker: P-.....
Pump Fill Station: PFS-100

CHESTNUT RUN LABORATORY

WILMINGTON, DELAWARE

Soft Meat Attachment: .C

CHICAGO SPENCE TOOL & RUBBER

FRANKLIN PARK, ILLINOIS

Belts (food Contact): White Hycar
COS 2 ply, 3 ply, 4 ply, 5 ply
Black Hycar 2 ply, 3 ply, 4 ply,
5 ply
White Hycar 3 ply & 5 ply
Light Duty Dacron-Teflon 2 ply &
3 ply
Dacron-Hycar 2 ply & 3 ply
Dacron-Butyl 2 ply & 3 ply

CHIORINO

WILMINGTON, DELAWARE

Belts (Food Contact): 1M4-UO-U2,
2M8-UO-U2, 2M8-UO-V5

CHISHOLM-RYDER CO., INC.

NIAGARA FALLS, NEW YORK

12 Station Filler: CRCO
Hand Pack Filler: 800

CHOICE CUT CORPORATION

LOVELAND, COLORADO

Saw: 1000 (Acceptable table or
stand to be provided by user.)

CHUBCO

OAKLAND, CALIFORNIA

Superflo Convectaire Oven: LMP

CHUGAI INTERNATIONAL CORPORATION

COMMACK, NEW YORK

Digital Price Computing Scale:
"Kubota" FP-9..
Platform Scales: "Kubota" KA-10

CINCINNATI BUTCHERS SUPPLY

CINCINNATI, OHIO

Hog Viscera Inspection Table: 79
Pan Sterilizer: 142

Hog Polisher: 77A

Hog Inspection Tables: 81 & 81A

Head Flush Cabinet: 138

Hog Head Work-Up Table: 137

Fat Wash Box: 85

Permeator: 246, 247

Scalding Tubs: 24, 25, 30, 131

Snout Puller: 95-US

Head Flush Booth: 5006-US

Heart Slasher & Washer: 1000-US

Hog Head Splitter: 126-US, 127-US

Beef Viscera Conveyor Inspection

Table: 376-US

Grinder: Regular and Super-Feed,
525-US

"Boss" Rotary Meat Cutter: 470-U

"Boss" V-Type Scalding: 413-U

Hog Cutting Table: 161

Pluck Trim Table: 475

Meat Tree (8 Hook): 5-U

Mixer: 468V-US

Continuous Stuffer: 564-D

S/S Receiver: 710-U

Cattle Hoof Scalding: M-405U

Hide Remover: 5023-U, 5023-AU

Trimming Table: 176-U

Tripe Inspection Rack: 444-U

Cattle, Calf Head Flush Cabinet:
416A-U

Automatic Hog Cut-down: 159-U

Belly Roller: 167A-U

Lazy Susan (Motorized): 5052-U

Power Toe Puller: 78-U

Umbrella Tripe Washer: 394-U

Head Stand, S/S Head Holder:
418-U

Offal Rack w/Drip Pan: 440-U

Stationary Viscera Inspection
Table: 107-U

Hog & Cattle Head Holder: 5032-U

Hog Hide Pullers: 1019U, 1019AU

"Boss" Excoriator, Stationary:
435-U

"Boss" Excoriator, Movable: 436-U

"Boss" Head Cheese Cutter: 541-S-U

Batch Type Hog Dehairers: 35A,
145, 150

Galvanized Sausage Cage: 482U,
483U, 547U

Galvanized Ham and Bacon Smoke

Trees: 1A-U, 1B-U, 3U, 4B-U, 6U

Gambrelling Table: 68, 69, 71

Grinder: 534

Peck and Entrail Washer: "BOSS" 707

Dehairing Machine: "Jumbo"..

Jaw Puller: 96A

"S/S" Silent Cutter: 590

CINTEX OF AMERICA, INC.

KENOSHA, WISCONSIN

Metal Detector: MD-..

Metal Detector: Microsearch

MiH....S, MiV....S, MiR....S,

FeH....S, FeV....S; *

(For Packaged Product Only)

Microsearch MiH....W, MiV....W,

MiR....W, FeH....W, FeV....W

Conveyor: CS-2000

CIRCUITS & SYSTEMS INC.

EAST ROCKAWAY, NEW YORK

Scale: SSB

CIRCLE C INDUSTRIES INC.

OAKLAND, CALIFORNIA
Clipper: CCC, CCA, CHA

CIRCLE DESIGN & MFG. CORP.
SADDLE BROOK, NEW JERSEY
Packaging Machine: 4-1600
Gravy Packet Machine: V...H-.0

C & K MFG. & SALES COMPANY
CLEVELAND, OHIO
Stuffing Horn
Cutting Boards: Zip-Lite "500"
Zip-Lite White
Zip-Lite Tan "800"
Zip-Lite Terra Cotta
Red
Cutting Table: 2TT630
Zip-Tyers: MZT-..., MPZT-...
Cutting Table: ZTT-..., ZBT-...

CLAMCO CORP.
CLEVELAND, OHIO
S/S Tables: 754-ST, 754-STP-14,
759-STP-15
Overwrap Machine: 75.L, 75.LS,
75.B, 75.S, 75.LP..., 75.CP...

J. L. CLARK MFG. COMPANY
ROCKFORD, ILLINOIS
Capping Machine: 1716

CLAWSON MACHINE CO.
FLAGTOWN, NEW JERSEY
Dry Ice Granulators: D-1-AG

CLEAR CORPORATION
MINNEAPOLIS, MINNESOTA
Lugger Buggy: ESU/LB

CLERMONT MACHINE COMPANY
BROOKLYN, NEW YORK
Sheet Former: VMP-ZA
Dough Skin Processor: A,
MA-4500-6A
Dough Skin Transfer: A
Dough Skin Filler: A
Dough Skin Folder and Rolling: A

CLEVELAND/ALCO
CLEVELAND, OHIO
Kettle: KGM-..., KGM-...-F
Convection Steamers:
.DSG...QTS...QTS,
.DSE...QTS...QTS,
.DSC...QTS...QTS, .DSG...QTS,
-CKGM-..., .DG-...
Tilting Kettles, Steam Jacketed:
KDL-...-T
Steam Jacketed, Kettles: KDL-...-F,
KDL-...

CLEVELAND MIXER CORP.
STREETSBORO, OHIO
Mixers: S-A..., S-AD-..., S-FGBS,
S-FGBM, SF-GB2M

THE CLEVELAND RANGE CO.
CLEVELAND, OHIO
Steam Cookers: .B..., .F..., .K...,
.J..., ...-J, ...-J, ...-J,
...-J, ...-K, ...-K, ...-K,
...-K
Modular Steam Jacketed Kettles:
KDM-..., KDM-...-T, .CS, .PS

Convection Steamer: .DS,
.DS24-QQTS, .DS-.CS, .DS-.TS,
.DS-.PS, .DS24-QTSM18-QTSM,
.DS24-...QTSM, .DQTS-.CS,
.DQTS-.TS, .DQTS-.PS, .DG, .DQTG,
.DSG-QTSM, .DSG...QTSM...QTSM,
.DSC-.CS, .DSC-.TS, .DSC-.PS,
.DLG-.CS, .DLG-.TS, .DLG-.PS,
.DQTLLG-.CS, .DQTLLG-.TS,
.DQTLLG-.PS, .DE-..., .DE, .DE,
.DQTE, .DLE,
.DSE...QTSM...QTSM, .DG-...,
.DSE...QTSM, .DQTL-..., .CS,
.DQTL-..., .DQTL-..., .PS,
.DSE...QQTS, .DLE-.CS, .DLE-.TS,
.DLE-.PS, .DSC, .DSC, .DSC-...,
.DSC...QQTS, .DSC...QTSM...QTSM,
.DSC...QTSM, .DQTS-.CS,
.DQTS-.TS, .DQTS-.PS, .DG,
.DS, .DQTS, .DQTS, .DSG...QQTS,
.DLLG, .DS-..., .CKDM, .-CDM,
-CKSM, .-CSM, .-CKGM-...,
-CEM-..., .-CKEM-..., .-CGM-...

CLEVELAND RANGE, LTD.
DOWNSVILLE, ONTARIO, CANADA
Gas Cabinetized Self Generating
Kettles: KGM..., KGM..., KGM...F.
Direct Steam Kettles: KDL..., KDL...,
KDL...F, KDP..., KDP..., KDP...F,
KDP...T, KDL...T, KDL...T, KDT...T,
KDT...T
Direct Steam Cabinetized Kettles:
KDM...T, KDM...
Direct Steam Mixer Kettles: MKDL...T,
MMKDL...T, TMKDL...T, TMKDL...T,
MKDT...T
Self Contained (Electric) Kettles:
KEP..., KEP..., KEL..., KEL...,
KEL...T, KET...T, KET...T
Self Contained (electric) Mixer
Kettles: MKET...T, MKEL...T,
MKEL...T, TMKEL...T, TMKEL...T
Skillets: SET..., SEM..., SEL...,
SGM..., SGL...
Metering Product Filling Station:
MFS

CLIP-R-TI
CRESTWOOD, ILLINOIS
Clip-Cutter: DK-200
Clip-Cutter: TK-100 (To be used
with acceptable stand)
Clipping Machine: BR-6010
Clip-R-Ti
Clipping Machine: BR-6010, BR-7010

C, L AND W EQUIPMENT CO.
THOMPSON POULTRY, INC.
IOLA, KANSAS
Plastic Kill Line Shackle (Natural
Color): KL-1
Plastic Eviscerating Line Shackle:
EV-1

CLOUD CORPORATION
SKOKIE, IL
Pouch King: 2161-...

CLOUDY & BRITTON, INC.
MOUNTLAKE TERRACE, WASHINGTON.
Take-Away Conveyor: TC-001-SS,
TC-002-SS

CLYBOURN MACHINE COMPANY
SKOKIE, ILLINOIS
Bacon Packaging: IGP-6

COBON PLASTIC CORPORATION
NEWARK, NEW JERSEY
Transparent Tubing: Corbin N-23,
Corbovin NBR

COLBORNE MFG. COMPANY
GLENVIEW, ILLINOIS
Fried Pie Machine: T-28000-K
Infed Roller Closure Conveyor:
LRC-12
Turn Over Machine: T-28400
Piston Filler: PF-
Rotary Filler: F-42
Rotary Pie Machine: RO-F-LA-E
Dough Portioner: ED
Single Head Filler: T-28050
Double Arm Dough Mixers: 180, 245,
360, 530
Dough Roller: DRB
Pizza Dough Roller: P-...R, P-...L
Spiral "Helix" Filler: CSF-376...
Transfer Conveyor: RTC-373-...
Pastry Conveyor Line: RT28850
Sheeter: T-1000
Dough Extruder: CDS-40100
Pizza Topping Line: RPL-41600
(Consisting of - Disc Dispenser,
Conveyor, and Sauce Dispenser)
Transfer Pump: TP-342...
Debossing Conveyor: RSL-372...
Soft Pie Filling Machine: SPF1...
Cut Off Valve: PF 4026
Meat Pie Line: RSL 46...
Colform: 80
Rotary Pie Press: RSP-47

COLMATIC CORPORATION
LONG ISLAND CITY, NEW YORK
"Maxivac/Maxipak" Vacuum
Packaging Machine: B-...
Automatic Pickle Injector WS...
Vacuum Packaging Machine:
"VACUMIT"-.....

COLUMBIA PRODUCTS CO.
SANTA ANA, CALIFORNIA
Meat Wash Sink

COMMERCIAL FILTER CORP.
LEBANON, INDIANA
Filter: Fulflo
Fat Frying Filters:
15944-FF30A48AFB,
15950-FF30A60AFB,
15941-FF36A72AFB

COMMERCIAL MANUFACTURING & SUPPLY CO.
FRESNO, CALIFORNIA
Dewatering Shaker: 1841
Oscillating Feeder Conveyor: 4651
Water and Product Spreader: UW-
Dewatering Spreader Shaker: UDS-
Plastic Belt Conveyor: UBC-
Reclaim Real: UWR-
Hydro Food Pump: UHP-
Sauce Applicator: URA-
Fog Spray Belt Conveyor: UBSC-
Dispensing Shaker: UDT-.

COMMERCIAL REFRIGERATION SYSTEMS, INC.

DENVER, COLORADO

"S/S Ice Making Machines: MF-1000
w/Ice Storage Bin: 4000

COMPRESSION POLYMERS**SCRANTON, PENNSYLVANIA**

Cutting Board: Protect

**CONAWAY PROCESSING EQUIPMENT COMPANY,
SEAFORD, DELAWARE**

Pinning and Dehairing Machine 105
Automatic Eviscerator: "Linco"

13-210 (Manual positioning of
viscera for inspection
necessary.)

Surfaces of machine contacting
carcass must be sanitized
between each use with 180 F.
water or a solution of 20ppm
residual chlorine at point of
use.

S/S Conveyors: 9001, 9002, 9003,
9004, 9005

Poultry Picking Machine:

LA-12-270, LA-12-271 CT

Chicken Scalders: CLA-12-110

Turkey Scalders: TLA-12-110

Chicken Neck Slitter: CLA-13-330

Turkey Neck Slitter: TLA-13-330

Gizzard Processing Machine:

LA-13-390

Automatic Head Remover: LA-13-130

Killing Machine: LA-12-050

Automatic Inside/Outside Final

Bird Washer: LA 13-495

Automatic Opening Machine: LA

13-200 (Surface of machine
contacting carcasses must be
sanitized between each use with
180 F water or a solution of
residual chlorine at point of
use.)

Automatic Poultry Cut-Up Machine:
1(LA 16-9-999)

Wrap Giblet Packer: LA-13-450

Automated Lung Remover: "Linco" LA
13-485

Inside/Outside Final Turkey

Washer: LA13-498

Automatic Neck Breaker: "Linco"
15-000

Automatic Cropping Machine:

"Linco" 14-000

Oil Sac Cutter: COMAC-87(if used

prior to inspection station,
surfaces, contacting carcasses
must be sanitized between each use
with 180 degree F water or
solution of 20 ppm residual chlorine
at point of use.)

Turkey and Chicken Thigh Deboner:
DBM-1

Automatic Vent Cleaning Machine:

13-193 (Surfaces of machine
contacting surfaces must be
sanitized between each use with
180 degree F water or 20ppm
residual chlorine at point of
use.)

Belt Grading System w/Belt Washer:
1770620

CONFLEX PACKAGING CORPORATION**DOWNERS GROVE, ILLINOIS**

Wrapping Machine: E-250

CONSOLIDATED PKG. MACHINERY**BUFFALO, NEW YORK**

Capem Line Capper: C-2-F

CONTAINER CORP. OF AMERICA**CAROL STREAM, ILLINOIS**

Volumetric Filler: 65

Horizontal Carton Machine: HHC-CCA

CONTAINER CORPORATION OF AMERICA**COMPOSITE CAN DIVISION****ST. LOUIS, MISSOURI**

Nitrogen Gas Flush System

CCAN-10-..

CONTAINER EQUIPMENT CORP.**CEDAR GROVE, NEW JERSEY**

Carton Sealer: 3901HA

Semi-Automatic Cartoner: 40HA, 42HA

Automatic Cartoner: 45HA, 50HA,

55HA, 52HA, 57HA

CONTHERM CORPORATION**NEWBURYPORT, MASSACHUSETTS**

Heat Exchanger: Swept Surface

H-...-H-...-, H-...-N-...-,

H-...-S-...-, H-...-F-...-C,

H-...-H-...-, H-...-N-...-,

H-...-S-...-

CONTINENTAL CAN COMPANY, INC.**NORWALK, CONNECTICUT**

Closing Machine: 402-VOC-., 728

SVC, 334-CR-...-, 216VCM-.,

306/372-S-1, 738-HCM-1, 312-S-1,

590-HCM, 2004, 23-DS-4, 24-DS-.,

220-VDS-., 318-PDS-., 400-SVC-.,

405-SVC-., 450-HCM-., 449-HCM-.,

2003-RCM-., 2004-RCM-.,

2006-RCM-., 304-CR-., 304-CR-.R,

334-CR-.R, 334-CR-P-., 336-CR-.,

318 PDS-.

Meat Filling Machine: 257-MFM-.

"CONOFRESH" Vacuum Packaging

Machine: 3000, 4000, 6000, 9000

Can Clincher: 81-C, 5-C

Lift Tilt Bagger: 101

Paddle Packer: MPA (To be used
with product packed in water or
brine only)

Capping Machine: VFLJG, VGLJG

Can Closing Machine: 42DS-5

Lab. Sealing Machine: 3000

Sealing Machine: SI-2-6000

CONTINENTAL CARBONIC PRODUCTS, INC.**BEDFORD PARK, ILLINOIS**

Dry Ice Crusher: CCPI-1

S/S Dry Ice Crusher: Row1

CONTINENTAL CONTAINER SYSTEMS, INC./A**FIGGIE INTERNATIONAL CO.****WEST CHICAGO, ILLINOIS**

Can Closing Machines: 334-CR-...-,

306/372-S-1, 738-HCM-1, 312-S-1,

590-HCM, 23-DS-4, 24-DS-.,

220-VDS-., 318-PDS-., 450-HCM-.,

449-HCM-., 2003-RCM-., 2004-RCM-.,

2006-RCM-., 304-CR-., 304-CR-.R,

334-CR-.R, 334-CR-P-., 336-CR-.,

318-PDS-., 42-DS-5

Can Clincher: 5-C

Paddle Packer (To be used with
products packed in water or brine
only.): MPA

CONTINENTAL FLEXIBLE PACKAGING**LOMBARD, ILLINOIS**

"Swissvac" Retortable Vacuum
Sealing Machine: DUO...

CONTINENTAL REFRIGERATOR CORP.**EXTON, PENNSYLVANIA**

Refrigerators: C-.RNS-.S

Freezers: C-.FNS-.S

CONTRAIL**ST. LOUIS, MISSOURI**

Red Meat Carcass Cleaner: CAPER
Series - System 80, System 90

CONTROL PROCESS, INC.**WEST CHESTER, PENNSYLVANIA**

Conveyor: 752, 752-A

"Inter-Stack" Conveyor: 250

CONVEYORS & DUMPERS, INC.**PARK RIDGE, NEW JERSEY**

Barrel Dumper: HD-.C..G

CONVEYOR TECHNOLOGY, INC.**EAST HANOVER, NEW JERSEY**

Bucket Conveyor: "Ultra Lift"

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COOKSHACK**PONCA CITY, OKLAHOMA**

S/S Smoke Oven: 302, 202, 308, 206
Cooker/Smoker: 402

COOLING SOLUTIONS COMPANY**SAN ANTONIO, TEXAS**

Mechanical Freezer: "High Flux" 48

Transfer Conveyor: TC-....

Water Chiller: IC-....

Spiral Freezer: (Acceptance applies

to the conveyor only. Each

installation must be reviewed by

the Equipment Branch), Model

HI-QF-.....

Spiral Freezer: HI-QF 1200-....

COPOLYMER CORPORATION**TORRANCE, CALIFORNIA**

Tank: Plastic

CORBETT ENTERPRISES, INC.**WEST HARTFORD, CONNECTICUT**

Plastic Box: 48-B

Plastic Lid: 48-L

CORBITT INDUSTRIES**MIAMI, FLORIDA**

Checkweigher Scale: SS11A

CORY ENGINEERING COMPANY**SEBASTOPAL, CALIFORNIA**

Sanitary Hammermill

(Disintegrator): M-., M-..

COUNTRY PLASTICS CORP.**FARMINGDALE, L.I., NEW YORK**

Curing Vat: Plastic

COUPAX, S.A.**SELLES-SUR-CHER, FRANCE**

"Express" Tenderizer, Model
CE2100, CE-2-200

COZZINI MANUFACTURING CORP.

CHICAGO, ILLINOIS

Emulsion Mill: AR-901

Vacuumizer Feed Pump: VP-700

C & R CUT-UP MACHINE COMPANY

CENTER, TEXAS

Poultry Cut-Up Machine

Turkey Back Stripper: B-3-T-I-2

Chicken Back Stripper: B-3-C-2

Turkey Single Blade Cutter: B-2-2

Poultry Cutter: N-1-2, T-B-5-2,
B7W-S-2

CREAM CONE COMPANY

COLUMBUS, OHIO

Filling Machine: Big Drum VC-1, Big
Drum VL-2

Filling Machine: "J"

CRESCENT METAL PRODUCTS

CLEVELAND, OHIO

S/S Instamatic Oven: CJO35E,

4935/34, CXO-4935-

Welded Rack: 201....

Roll-in Oven Rack: CXR-4935,

CXR-4935-DA

Convection Ovens: (Gas) CXO-140-SG,

CXO-140-SG-P, CXO-141-F-SG

CXO-141-F-SG-P, CXO-141-M-SG,

CXO-141-M-SG-P, CXO-142-SG,

CXO-142-SG-P

(Electric) CXO-140-SE-208

CXO-140-SE-220/240

CXO-141-F-SE-208, CXO-141-F-

SE-220/240, CXO-141-M-SE-208,

CXO-141-M-SE-220/240,

CXO-142-SE-208,

CXO-142-SE-110/120,

CXO-142-SE-220/240,

CXO-142-SE-T-208,

CXO-142-SE-T-110/120,

CXO-142-SE-T-220/240

Gas Fired Instamatic Convection
Oven: CXO-4935-GA

CROWN CONTROLS CORP.

NEW BRENNEN, OHIO

Vat Inverter: B

C & S SALES COMPANY

CINCINNATI, OHIO

S/S Tilt-Top Table: PWT-AFC-79

Meat Wrapping Table: PWT-FP-25

CRYOCHEM ENG. & FABRICATION, INC.

BAYERTOWN, PENNSYLVANIA

Tube Heat Exchanger: 3776

CRYO-CHEM INCORPORATED

CARSON, CALIFORNIA

Freezer: TD...

Cryogenic Freezer: BF-2000

Steam Cooker: ...ST

CRYO-CHEM, INC.

GARDENA, CALIFORNIA

Automatic Loading Conveyor: 310 &
320

Liquid Nitrogen Freezer: 2150,
3150, 4150, 6150

CO2 Freezer: 1010C, 2150/CO2,
4150/CO2, 6150/CO2, 3150/CO2

Freezer: Tri-Dek-....

Batch Freezer: BF-300-SD

Double Batch Freezer: BF-600-DD

CRYOGENICS CORP. OF AMERICA

DALLAS, TEXAS

Liquid Nitrogen Freeze Tunnel:

101A-....

CRYOVAC DIVISION/W.R. GRACE AND

COMPANY, DUNCAN, SOUTH CAROLINA

Wicketed Bag Loader: 8188

Bagging Table: 8063, 8021

Loading Table: 8064

Taped Bag Loader: 8048-A, 8055,

8056, 8074, 8057, 8086, 8096,

8096-A, 8155, 8158, 8165, 8177,

8178

Pre-Dip Unit (Single Station):

8026-A

Air Blast Conveyor: 6684-A, -3, 4,
5

Roller Conveyor: 8023

Sealer-Cooler: 6345-B, 6345-A

Nozzle: 8060, 8061, 8065, 8066

Rotary Pack-Off Table: 6680

Vacuum Pouch Machine: 6250-B

Hot Water Shrink Tunnel: 6536-C,

6536-D, 6536-E, 6536-F, 6536-G,

6543-B, 6543-C, 6543-A, 2900,

6570-A, 6570-B, 6570-C, 6570-D,

6570-E, 8152-1, 3045, 3072C, 106,

8152, 8152-1, 3072B, 6570E-SA1,

6543C, 6570-F

Boxing Station: 2950

Vacuum Packaging Machines: 6154-B,

6170, 6170B, 6170A, 8200-.,

8200-B-1, 8200-B-2, 8210-., 8132,

8220, VS-44, VS-44-MD

Conveyors: CA 1, CA 2, CA 3, CB 2,

CC 1, CC 2, CC 3, CE, CF, CG, CH,

PC, 2939-C, 8109, 8110, 8131-.,

AC8210-111, AC8210-112

Bins: BA, 2959

Bag Rack: RA, 8022

Boning Conveyor: 2937

Bone Conveyor: 2946

Table: 10052, 10050, TA 1, TA 2, TA

3, TB 1, TB 2, TC 1, TC 2, LA

Boning Table: CD, 2940

Cutting Table: 10051, 10054, 10133

Shrink Tank, Ventilated: 6520-A

Pre-Dip Tank: BB-2914-6

Wrapping Machine: 2980

Bag Loading Chute: 6659-A

Sealer-Cooler: 6345-A, 3069C

Vacuuminizing & Clipping Machine:

8100, 8101, 8102

2-Station Taped Bag Loader: 8099

Rotary Stacking & Bagging Table:

8098

Slat Conveyor: 8097

Vacuum Skin Packaging Machine:

8081

Rotary Vacuum Chamber and Closing

Machine: 8300, 8310

Bag Loader: 8128, 8136, 8301

"Cap-Kold" Package Chiller: 8127

Fill Station: 8125

Trough Conveyor: 8126

Powered Bag Loader: 8124

Belted Bag Loader: 8129

Meat Loading Horn: 6675

Automatic Infeed System: 8250

Rotary Chamber Vacuum Packing

Machine: 8310-., 8600-.,

8610-..

Automatic Bag Loading Machine:

8302A-..

Rotary Vacuum Chamber and Closing

Machine: 8300B-..E and 8300-..

Bag Loader: 8170

Rotary Vacuum Chamber Closing

Machine: 8300-., 8300B-.,

8300B-..E, 8300B-..V,

8300-..E-1, 8300B-..CS, 8300-24

Stretch Wrap Machine: 2132

Sealer Cooler: 3069D

Automatic Dual Filling Station:

8143

Vertical Form, Fill, Seal Machine:

1005A

Rotary Vacuum Chamber Packaging

Machine: 8620-., 8600B-.,

8600B-..E, 8600B-..H, 8600B-CS

Taped Bag Loader: 8155-1, 8155-2

Ham Mold Unloader: 8149

Belted Bag Loader: 8306

Filling and Sealing Machine:

FF-160-11

Sealer/Cooler: 3069F, 3087

FRM Stuffer Bag Loader: 8168,

8168-1A, 8168-1B, 8168-2A, 8168-2B

Vertical Rotary Chamber Vacuum

Packaging Machine: 8150

Conveyor: PL-1, SL-1

Rotary Chamber Vacuum Packaging

Machine: 8610-..T

Vertical Form Fill Machines:

2000-....

Hot Water Shrink Tunnel: 6570-BFT

Stretch Wrap Machine: 2132-B

Rotary Vacuum Packaging Machine:

8610-..T, 8610T-., 8610T-..E,

8610T-..H

Vertical, Form, Seal Machine:

2000A-....

Hot Water Shrink Tunnel: 8152-1-..

Taped Bag Loader: 8178-1, 8178-2

Dual Infeed System: 8601

Taped Bagloader: 8189

CRYSTAL TIPS ICE PRODUCTS

SMYRNA, DELAWARE

Flake Ice Machine: F-.-S-.,

FAS-149, FAS-229, FWS-149, FWS-229

Ice Storage Bin: B-.-S-....

Flake Ice Machines: "Crystal Tips"

.-.-F-.-S-.-.-.-.

Ice Storage Bins: "Crystal Tips"

B-.-S-....

CUMMING POULTRY MACHINERY

CUMMING GEORGIA

Poultry Killing Machine: 1400

CURRY MANUFACTURING INCORPORATED

BROWNWOOD, TEXAS

Automatic Tamale Maker: 14-A

D.C. CURTIS, Ltd

ARLINGTON HEIGHTS, ILLINOIS

S/S Water Powered Stuffer: V-50,

V-100 (Water is not to be

recycled in these models.)

S/S Water Powered Stuffers w/water

Recirculating Units: V-50 W/XS
 Recirculating Unit: V-100 W/XS
 Recirculating Unit (Recirculated water replaced with fresh water every 4 hours and will contain no less than 20 ppm residual chlorine at all times during operation.)

CURWOOD, INC.

NEW LONDON, WISCONSIN

Closing Machine: RV-35, RV-50, RV-220, RV-225, RV-C, RV, CG, 300, 220 R
 Wrapping Machine: "custom" RT-2000
 In Feed Conveyor: 614BC, 6-14YBC
 Automatic Loader Conveyor: 6-14AL
 Flex-Vac Mark 10 Packaging Machine: MK-X...
 Flex-Vac Wheel Packaging Machine: 6-12-...., 6-16-...., 6-18-....
 Flex-Vac Flat Bed Packaging Machine: 6-14-...., 6-14-Y..., 6-14D.., FL-120.., F-180..
 Flex-Vac Packaging Machine: TP...
 Flex-Vac Vacuum Packaging Machine: S-50
 Flex-Vac High Speed Wheel Packaging Machine: 6-18HS....
 Flex-Vac Conveyor: TR-5
 Flexible Packaging Machine: Pioneer
 Flexible Packaging Machine: Pioneer MR-430, Pioneer Junior
 Flexible Packaging Machine: "Royal Vac: 400

CUSTOM FABRICATORS, INC.

WALTHAM, MASSACHUSETTS

"Magic Finger" Rod Belts (Packaged Product Only): MFB-200, MFB-300, MFB-400

CUSTOM METALCRAFT, INC.

SPRINGFIELD, MISSOURI

Load Lifter: H2-
 Lift and Pivot Dumper: LP
 Truck Dumper: EDB
 Conveyor: BC-.....
 Screw Feed Conveyor: SC-...
 Storage Bin with Auger: HWA
 Conveyor: BCS-.....
 Double Bowl Ribbon Blender: DRB
 Lift Buggy: MB
 Wire Belt Conveyor: WBC-....
 Frozen Block Lifter: BL
 Drag Chain: CL
 Single Bowl Ribbon Blender: SRB
 Tub Truck: UT
 Power Feed Vertical Screw Conveyor: PFVS
 Spray Dryer: FBSD
 Incline Conveyor: PBC
 Stacking Chill Tank w/Cover: CTS-...
 Chill Tank: CTC-...
 Combo Lift Table: LT
 Filler Conveyor: FC
 Jacketed Cooker: SJC
 Metal Belt Conveyor: ABC

CUSTOM SALES CO.

CHARLOTTE, NORTH CAROLINA

Plastic Cutting Board: Custom Cut

CUSTOM STAINLESS EQUIPMENT CO.

SANTA ROSA, CALIFORNIA

Double Agitator Blender: CDB-....
 Screw Conveyor: CSC-....
 S/S CO2 Blender Cover: C-362
 Continuous Cooker: CCS-....-W
 Single Agitator Blender: CSB-....
 Conveyor: CBC-....
 Vat Dumpers: CVD-...., CVD-....HL
 Tumble Blender: CTB-....
 Thermal Processor: CTP-....
 Surge Hopper: CSH-...., CSH-....A

CUTLER INDUSTRIES

NILES, IL

Revolving Tray Oven: NY-...., KY-....

C. V. I. CORPORATION

HOUSTON, TEXAS

Liquid Air Freezing

C. V. P. SYSTEMS, INC.

LOMBARD, ILLINOIS

Vacuum Packaging Machines: A-40, A-100, A-200
 Vacuum Gas Packaging Machine: A-300

CYANAMID AUSTRALIA PTY. LIMITED

HURSTVILLE N.S.W., AUSTRALIA

Serosa Splitting Maching: Mark-6

CYBORG, INC.

CHICAGO, ILLINOIS

Tumblers: AR..., AR....

CYCLO THERM NATIONAL EQUIPMENT

COMPANY DENVER, COLORADO

Oven: LTC-10, LTC-05, LTC-15

- D -

D & B PRODUCTS, INC.

EASTON, MARYLAND

Plastic Belts (For direct product contact.): PBC-14, PBC-8, PBC-9

D&D MFG. CO., INC.

HOLLY SPRINGS, GEORGIA

Conveyor: DD-184
 Poultry Cutup Saw: DD186
 Poultry Shackle: DD-88

D & F POULTRY EQUIPMENT, INC.

CROSSVILLE, ALABAMA

Box Conveyor: DFKPC900-....
 Thigh Deboning Conveyor: DFM400-....
 Gravity Feed Packout Conveyor: DFPCG401-....
 Packout Box Conveyor: DFPC300-....
 Conveyors: DFM500-...., DF100-...., DF101-...., DFCC200-...., DFCC201-....
 Food Product Conveyor: DF700-....
 Bird Washer: DFBW800-.... (with 20 ppm residual chlorine)

Neck Skin Cutter: DFNSC 909-....
 Viscera Cutter: DFVC 909-....
 (Surfaces contacting carcasses must be sanitized between each use with 180 deg. F. water or solution of 20 ppm residual chlorine at point of use.)

DAIRY AND CREAMERY EQUIP. CO.

KANSAS CITY, MISSOURI

Ham Pumping Table: HP-3060
 Sausage Stuffing Tables: S-....
 Wrapping Tables: W-....
 Pluck Trim Table: PT-3
 Dump Bottom Buckets: DB-...
 Tripe Scalding, Scraper, & Washer: TSW-..

DAIRY CRAFT INC.

ST. CLOUD, MINNESOTA

Holding Tank: w/Dome Top
 Mix-N-Blend Tank: w/Dome Top, w/Flat Top

DAKE CORPORATION

GRAND HAVEN, MICHIGAN

Trayveyor: 54-...
 Transfer Pump: 58-030
 Piston Filler 60-040

DALE SERVICE GROUP

JOLIET, ILLINOIS

Cuber Perforator: MC-27

DAMROW BROS. COMPANY

FOND DU LAC, WISCONSIN

S/S Cooker: Steam Jacketed
 Screw Conveyor: CS-30
 Extruder: Ext-E-906
 Single Auger Steam Cooker: 54..
 Dual Auger Steam Cooker: 54..
 Dual Auger Feeder: 53..

DANA CORPORATION

TOLEDO, OHIO

Conveyor Belts (Food Contact): Boston-Packers FDA, Versabilt FDA, Boston Rubber 8-oz., Boston Buna-N 14-1., Foodcron White & Tan FDA, Sanicron FDA White, 2 & 3 ply: 58-9563-09, -13, -14, -15
 Light Tan, 2 ply: 58-9563-10
 Dark Tan, 2 3 ply: 58-9564-08, -09, -10, -11
 Aquarius-White I,II,III,IV. Tan I,II,III,IV, Green
 Libra-White I,II,III,IV. Tan I,II,III,IV, Green
 Leo -White I, Tan I, Black I.
 Conveyor Belt (Packaged Product Only): Duralift FDA, Roughtop FDA Gemini-White I,II,III. Black I,II Taurus-Tan I,I I. Black III,IV,V. Brown VI
 Scorpio-Tan I,II,III. Black IV,V

C. R. DANIELS, INC.

ELLCOTT CITY, MARYLAND

Belts (Food Contact): 74801 Ezekleen 60-153HC, Teflon Superkleen 60-TSK92H
 Belts (Fully Packaged Product):

White Waffle Top 60-WT 152N
 White Incline 60-TW93D
 Poly Truck w/Sanitary Drain: 511300
 Series
 Poly Truck Lid: 51-125-..
 Pallet Tub w/Lid & Drain: 51-2030

DANIELS MILTONA LOCKER

MILTONA, MINNESOTA
 Tumbler: AR-500, AR-1000
 Tumbler Meat Massagers: AR300,
 AR300/V, AR500/V

DANIEL/REESE, INC.

ROWLETT, TEXAS
 Pork Skin Popper: 101
 Pork Skin Tumbler: 102

DANKWORTH PACKING CO.

BALLINGER, TEXAS
 Smokehouses: 842, 422

DAPEC

CANTON, GEORGIA

Automatic Eviscerator (Manual
 positioning of viscera for
 inspection necessary): 121042
 (surfaces of machine contacting
 carcasses must be sanitized
 between each use with 180 F water
 or 20 ppm residual chlorine at
 point of use). Mark IV

Automatic Eviscerator Mark V
 (Manual positioning of viscera
 for inspection necessary.
 Surfaces of machine contacting
 carcasses must be sanitized
 between each use with 180 F.
 water or 20 ppm residual chlorine
 at point of use).

Inside/Outside Final Bird Washer:
 Mark II

Gizzard Harvester: Mark I
 Leg Processor: LP-1

Gizzard Defatting Machine: NGW-IC

Automatic Opening Machine: Mark III
 (Surfaces of machine contacting
 carcasses must be sanitized
 between each use with 180 F. water
 or a solution of 20 ppm residual
 chlorine at point of use).

Automatic Parts Machine: APM-22

Automatic Cut-up Machine: APM-22

Picking Machine: NP

Saddle-Cut Machine: PSCH-HM-1-0

Automatic Wing Portioning
 Machine: Model WM-6000

Automatic Neck Breaker: Mark 16

Automatic Breast Fillet Machine:
 1200, 1201

S/S Poultry Scalders: PSHE-4200

Giblet Wrap Machine: SYS-3

Automatic Lung Extractor: 1400

Thigh Deboner: FA-34000

Gizzard Harvester: SHGH

Saddle Cutter: CCBS

Tail Cutter: CCTC

Thigh & Drum Stick Cutter: CCTD

Halving Machine: CCHM

Pre-Cut Device: CCPC

Wing Cutter: CCWC

Automatic Poultry Cut-Up Machine:
 1500

Gizzard Peeler Station: DPS

Thigh Deboner: MD-80, MD-40
 Halver/Breast Processor: CCHBP
 Leg Processor: CCLP
 Thigh/Drum Cutter: CCDC
 Compact Thigh or Drum Deboner: RTD

J. H. DAY COMPANY

CINCINNATI, OHIO

Sanitary Double Arm Mixer: SM & SMJ

Sanitary Ribbon Blender: SM & SMJ

Mixers: ST-SPDM-..., SHT-SPDM-..

DAYCO PRODUCT INCORPORATED

DAYTON, OHIO

Food Handling Hose: 7379

S/S Couplings: 7674, 7675, 7676

Hot Grease Hose: 7238, 7239

DAVE DODGE SERVICE

COTTAGE GROVE, OREGON

Poultry Tail Cutter: TC1

DCA EQUIPMENT DIVISION

JESSUP, MARYLAND

Extruder: M0104-....

Broader: M-12

DEAMCO CORPORATION

LOS ANGELES, CALIFORNIA

Bucket Elevators: BEH-T-..., BES-T-..

Vibratory Conveyors: VCNF-F, VCNF-U
 VC

Belt Conveyor: TSB, FSB

JIMMY DEAN TECHNICAL SERVICES

OSCEOLA, IOWA

Eviscerators Moving Platform:

2126-....

OLIVER M. DEAN & SONS, INC.

SHREWSBURY, MASSACHUSETTS

Manton-Gaulin Homogenizer: 300-SE

DEAN INDUSTRIES

GARDENA, CALIFORNIA

S/S Fryer: 1818G

Marathon Fryer: 35/40 G

DEDAANSKE MEJERIERS

KOLDING, DENMARK

S/S Tumbler: Meat

DE FRANCISCI MACHINE CORP.

BROOKLYN, NEW YORK

Demaco Press: 500-S, LAB-2

Extruder: S-2500

Ravioli Former: S-12

Pasta Can Filler: CM-1

Dough Skin Processor: C-600

Tortellini Machine: DF-9, 8..SST

Sanitary Dough Sheeter: SDS-1

Dough Sheeter: CRS-..., CR-..

Sanitary Pasta Press: S-....,
 FP-....

DE FRANCISCI MACHINE CORP.

RIDGEWOOD, NEW YORK

Mixing System: MX-2000, MX-....

Noodle Cutter: FNC-24 (FNC-..)

Mixer: T-3000 (T-....)

DEIDEN INDUSTRIES, LTD

BROOKLYN, NEW YORK

S/S Conveyor: DI-....

C. L. DE JERSEY

VICTORIA, AUSTRALIA

Automatic Pancake Machine: PCF-150

Automatic Waffle Machine: WCS-3000

DELANO CONVEYOR & EQUIPMENT CO.

HILLISIDE, ILLINOIS

Meat Former: KD19

DELAVAL SEPARATOR COMPANY

POUGHKEEPSIE, NEW YORK

Heat Exchanger: P-5, P-14-RC,

P-13, P-15, P-25, P-45

Fund-A-Filter: Precoat A

Surge Tank: S-....

CVT Inducer Pump

GC Fast Clamp Fittings

Vacu-Therm: 800

Plate Heat Exchanger: P141-HB

Triple-Tube Heat Exchanger

Decanter, Centrifuge: SNX-...

Separator: AFPX-207-19S,

CFPX-409, CAPFX-207XGV-19-60,

AFPX-..., BRPX-....

DELEON HAM

DALLAS, TEXAS

Ham Slicer: 1

DELFORD DIVISION VACUUMATIC NORTH

AMERICA, INC., HICKSVILLE, NEW YORK

"Delford" Overwrap Machine: SP-800

DELONG SALES AND SERVICE

MACON, GEORGIA

Gizzard Inspection Table: 48

Water Changer and Transporter: 200

Gizzard Table with Saw: 100

DELTEC, INC.

BATAVIA, OHIO

Ultimate Ham Press: A-.....,

B-....., C-....., D-.....,

R-.....

Power Draw Down Press: D-8-4045-A

DEMACO

RIDGEWOOD, NEW YORK

Die Washer: DWS-....

DEMAREST MACHINES INC.

FT. WASHINGTON, NEW YORK

Rotary Sausage Separator: S-2

Hopper, Conveyor: C-1

DEPA GMBH

DUSSELDORF, W. GERMANY

Pumps: DL-...-SL

DESIGN + PROCESS ENG. COMPANY

WALTHAM, MASSACHUSETTS

Deep Fat Fryer: F-10, F-10/16

Verti-Stack Freezer:

VS-21-SS-00, VS-21-PS-00

DESIGN SYSTEMS, INC.

KENT, WASHINGTON

Automatic Portion Cutting Machine:

245, 245P

High Pressure Strip Cutting

Manifold: 1063

Dicer: 1210

Chicken Tender Cutting Machine: 1056

DESPATCH INDUSTRIES, INC.

MINNEAPOLIS, MINNESOTA

Oven: Revers-A-Flow

Baker Boy Reel Type Oven: 25-5-94,
BB-...-...

Revers-A-Flow Oven: BTC 3-15

S/S Oven Rack Trucks: DOJ-B, DOJ-S

Microwave Oven (Batch Type):
SMA-2-40DESTRON TECHNOLOGIES, INC.

MARKHAM ONT. CANADA

Pork Garder: PG-100

DETAIL & PRECISION FABRICATIONS LTD.

THAME, OXFORDSHIRE

Sandwich Make-Up Line-

Conveyor: 9012-ABA-003

Cutter and Feeder: 9012-ACD-001

Buttering Machine: 9012-ADB-001

Depositor: 9012-AAA-006

DETECTO SCALES, INC.

WEBB CITY, MISSOURI

Bench Scale: 45D-DA

Detecto Scale: OU-....

Checkweigher Scale: 102

Scale: PC-..., PX-6, AP

S/S Scale: AP-., AP-..

DEVRO DIV. OF JOHNSON & JOHNSON

SOMERVILLE, NEW JERSEY

Packaging Machine Linker: Z

Sausage Linker: Z-16

Link Separator: 1

Hand Crank Linker: Z

DEWIED INTERNATIONAL, INC.

SAN ANTONIO, TEXAS

Casing Tubing Machine: 1

FRIEDR. DICK GmbH

ESSLINGEN, WEST GERMANY

Sausage Former: Landjaeger LJM-240

R. J. DICK, INC.

KING OF PRUSSIA, PENNSYLVANIA

Belts (Food Contact) White, PU

Cixylon Rapptex: 60/1-0+02,
120/2-0+02

White, PVC Dixylon Rapptex:

60/1-0+05, 120/2-0+05,

120/2-05+05, 240/2-05+10

DICKEY-JOHN CORPORATION

AUBURN, ILLINOIS

Ground Meat Fat Tester: DjME...

DINO MACHINERY CORPORATION

CORONA, NEW YORK

Multi-Pasta Laminator: DPM-78

Manicotti/Cannelloni Indexer:
DPM-76

Pasta Indexer: DMP-1-78

Cryogenic Freezer Tunnel: DMCT
01-00

Inspection Conveyor: DMT 76

Continuous Quencher/Cooler: DMQ 82

Egg Roll Machine: ERM 1

Multi-Pasta Laminator/Ravioli
Machine: DLM 76Tortellini Machine: TMP\600-9P,
TMP-600-12P, 400-6P

Valve: DMV-82

Continuous Filler: CF 01

Continuous Blancher/Cooker: DMB-82

S/S Continuous Filler: DPM-81

S/S Wire Belt Transporter: CTT-80

DIRKS PRODUCTS CO.

OMAHA, NEBRASKA

Aitch Bone Cutter: 584

Head Tongue Inspection Carousel:
D-10

Head Flush Carousel: D-76

Rail Inspection Carousel: D-9

Hide Puller Carousel: D-52273

Saw Carousel: D-10576

Viscera Inspection Carousel: D3-263

Offal Pans: D-42175

Paunch Table: D-7276

Pluck Table: D-12773

DISOGRIN INDUSTRIES CORPORATION

MANCHESTER, NEW MANCHESTER

Timing Belt (Direct product
contact): Polyurethane w/Braided
CordDIVERSIFIED IMPORTS

LAKEWOOD, NEW JERSEY

Sani-Tray: OBB-1026

DIXIE GRINDERS, INC.

GUNTERSVILLE, ALABAMA

Grinder: "Autio" 1110

Grinder Double Plate Assembly: DPA

DIXIE-LAND FOODS

HENDERSONVILLE, TENNESSEE

Cone Deboner: DLF-100-...F

DIXON TOOL AND ENGINEERING, INC.

BUFF CITY, TENNESSEE

Rotary Vacuum Machine: RVM

DOBOY PACKAGING MACHINERY DIV. DOMAIN

INDUSTRIES, NEW RICHMOND, WISCONSIN

"Scotty" Wrapper: S084

"Mustang" Wrapper: 084

Wrapping Machine: 082H...

Horizontal Wrapping Machine:

"Doboy" Super Mustang

Horizontal Wrapping Machine (with
optional shrink seal mechanism): JDODGE INDUSTRIES

HOOSICK FALLS, NEW YORK

Belt (Food Contact): Fluorglas

TED DODGE SERVICE

OAKDALE, CALIFORNIA

S/S Turkey Eviscerating Shackle:

VAS-J

Turkey Shackle: SM

S/S Chicken Cut-Up Shackle: ZS

DOEFER CORP.

CEDAR FALLS, IOWA

Conveyor: DCSC-1-....

C. DOERING AND SON, INC.

CHICAGO, ILLINOIS

Cheese Cutter: LCC, BCCS

Doering Pump Feeder: .PF, VMP-.

DOERING MACHINE & PARTS CO.

CLEAR LAKE, MINNESOTA

Oil Gland Cutter: OGC-1

Neck Breaker: DNB-2

Hand Activated Hand Wash Valve (Use
with proper pressure regulator on
water supply line): DWM-38DOHM & NELKE INC.

ST. LOUIS, MISSOURI

Bacon Press (Standard): Dan-D

Bacon Press (Automatic): Dan-D

Slice Master Attachment for

Hydraulic Bacon Slicer

Extrusion Master: MPD, PSD, E-12

Semi-Automatic Bacon Press 204-S

DOLAV USA

EDINA, MINNESOTA

Plastic Bins w/drain: "Box Pal"

800A, 1000A, 1120A & 1200A

Perforated Plastic Bin (for
packaged product only): Box Pal
1000JAMES DOLE CORPORATION

REDWOOD CITY, CALIFORNIA

Wiener Peeler: Mark I

DOMINIK'S EQUIPMENT

IPSWICH, SOUTH DAKOTA

Luond Tumbler: 350, 1000

P. DOMINIONI

COMO, ITALY

Sheater-Kneader: A250/500, A.../...

Ravioli & Cappelletti Machine: D...

Tortellini Machine: D.../.../T

DONTECH, INC.

GILBERTS, ILLINOIS

S/S Rotary Drum Strainer:

S-RDS..., S-RDS..., S-RDS....

In-Line Filter System: IFL-X-X-XX

Roto Filter: S-RF-XX-XX

Brine Recovery and U. V. Treatment

System consisting of Sanitary

Pump, Piping, Filters, & U. V.

Sterilization: MP-...-....

DORAN SCALES, INC.

BATAVIA, ILLINOIS

Scale: 41..., 41..., 41.../...,
41.../..., 41.../...; DSP41...,

DSP41..., DSP41...,

DSP41.../..., DSP41.../...,

DSP41.../..., DSP41.../...,

DSP41.../..., DSP41.../...,

DSP41.../...; DSP.../...,

DSP.../...; 7..., 7...-.

8..., 8...M, APS-...,

APS-.../...S, APS-.../...,

APS-.../....

Scale: "Doran" 4100

Scale: 7005, 7015, 7030, 7060, 7100

Scale: DSP-..., DSP-... /...,

DSP-... /..S

DOUCETTE INDUSTRIES, INC.

YORK, PENNSYLVANIA

Heat Exchangers: CADS, CACS

DOUGHNUT CORP. OF AMERICA

ELLCOTT CITY, MARYLAND

Breeding Machine: M-12	Portable Offal Rack Galvanized: 112, 107	Vertical Form/Fill/Seal Machine: TWU22
<u>DOVER CORP.</u> PORTAGE, MICHIGAN Multiplex Filter w/S/S Sanitary Fittings and Valves: 200 Series	<u>DUPEY EQUIPMENT CO.</u> WEST DES MOINES, IOWA Vacuum Tumbling Machine: AM-50	<u>EAST COAST IMPORT/EXPORT COMPANY</u> LACONIA, NEW HAMPSHIRE Dumpling Machine: "PANDA" BJ3
<u>DOVER PRODUCTS INC.</u> SHELBYVILLE, KENTUCKY Belly Width Trimmer: 500 Continuous Vacuumizer: 1402-C-1	<u>DUPONT CANADA, INC.</u> WHITBY, ONTARIO, CANADA Vertical Form, Fill, & Seal Pouch Machine, Pre Pac: IS-3	<u>EASTERN STEEL RACK CO.</u> BOSTON, MASSACHUSETTS Angle Guide Racks: A..-1826-., A..-1826-..
<u>DOYLE & ROTH MFG. CO.</u> NEW YORK, NEW YORK Heat Exchanger: SDLL.....-..H SDLLS.....-..H	<u>E.I. DUPONT DE NEMOURS & CO.</u> WILMINGTON, DELAWARE Freon Freezer: C1B-55, SSF-82	<u>EASTMONT-KENMAK, INC.</u> PORTLAND, OREGON Smokehouse: 380 Liquid Smoke Cabinet: 4900
<u>D.R. INDUSTRIES</u> MISSISSAUGA, ONTARIO, CANADA Hy-Tek 2\Ply Belting: (Food Contact) White C/C, White C/FB, Hy-White C/FB Belts (Packaged Product Only): D1132, D2261, D2262, D2252, D2253 Belts (Food Contact): D2231, D2232, D2233, D3332, & D4432	<u>THE DUPPS CO.</u> GERMANTOWN, OHIO Hog Dehairer: 75, 75-2, 76, 150	<u>ECONOCORP INCORPORATED</u> RANDOLPH, MASSACHUSETTS Econcoseal: E-System Spartan Cartoner: 1-....
<u>F. R. DRAKE COMPANY</u> AFTON, VIRGINIA Frankfurter Loader: 8200 Series Consisting of: Supply Conveyor BM-267-F, Collator: BM-000-9-F, Inspection Conveyor: BM-0006-F, Delivery Head: BM-265-F Delivery Head: BM-265-G	<u>DURA-BELTING CO., INC.</u> BERKELEY, CALIFORNIA Belt (Edges sealed w/chemically acceptable compound): 415-T2 Cleated Belt "Vannerflex" (Food Contact)	<u>EDMAR ENTERPRISES</u> COLUMBUS, OHIO Protein Extractor: SS
<u>DREW & CO.</u> MINNEAPOLIS, MINNESOTA Conveyor: 72-1121	<u>DURACO PRODUCTS, INC.</u> HOPKINSVILLE, KENTUCKY Utility Bin: 5260 Utility Bin Lid: 5261 Ice Pack Box: PP-301 Ice Pack Box Lid: PP-302 Chill Pack Box: PP-201 Chill Pack Box Lid: PP-202	<u>EDMUNDS MACHINE CO.</u> SAN ANTONIO, TEXAS Swept Surface Heat Exchanger: 3348 Series 300
<u>KARL DROWATZKY</u> WICHITA, KANSAS "Lightning" Adjustable S/S Smokehouse Tree: 101	<u>LUCIEN DURAND</u> BAIX, FRANCE Automatic Hog Carcass Splitter: 60..	<u>EDT CORPORATION</u> VANCOUVER, WASHINGTON Conveyor: TC-... Sorting and Timing Conveyor: SC-...
<u>DRY-ICE, INC.</u> HINSDALE, ILLINOIS Dry Ice Storage Container: DISL-12	<u>THE DURIORN COMPANY, INC.</u> MARYLAND HEIGHTS, MISSOURI Fry, Oil Filter: ..DHC-...	<u>G.F. EMTEX</u> CHELSEA, MINNESOTA Cutting Board: No. 1
<u>DRYING SYSTEMS INC.</u> MORTON GROVE, ILLINOIS Ovens: 12682, CO 4153 Smokehouse: SH 4153	<u>DUTCHESS BAKERS' MACHINERY CO., INC.</u> SUPERIOR, WISCONSIN Dough Divider/Rounder: "Dutchess All American" JN	<u>EKCO CONTAINERS INC.</u> WHEELING, ILLINOIS Platter: D-1826 Dolly
<u>DRYPOLL, INC</u> FLUSHING, NY Conveyorized Oven: 8112-87	<u>DUTCHESS BAKERS' MACHINERY CO., INC.</u> SUPERIOR, WISCONSIN Dough Divider/Rounder: "Dutchess All American" JN	<u>EKCO PRODUCTS, INC.</u> CHICAGO, ILLINOIS Tote Boxes: "Distrib-U-Totes"
<u>DUBUQUE STEEL PRODUCTS COMPANY</u> DUBUQUE, IOWA Tinned, or Galvanized, or S/S Tub: #1, #2, #3, #4, #5, #6 Galvanized Dolly: 1 & 2 Tinned Drum, Galvanized Drum, S/S Drum: #2, #2-AP, #3, #3H Tinned Drum, Galvanized Drum: 2-P, #2-A, #3-P Galvanized Drum: #3-AP Galvanized or Tinned Truck: #10, #12, #18, #20, #14, #48, #25, #26 S/S Truck: 1018, 1016, 1218, 1216, 1818, 1816, 2018, 2016, 1418, 1416, 4818, 4816, 2516	<u>DYNA-VEYOR, INC.</u> CRANFORD, NEW JERSEY Plastic Conveyor Chain (Product Contact): Series 882, 882 TAB, 880	<u>ELECTRA FOOD MACHINERY INC.</u> ELMONTE, CALIFORNIA Corn Tortilla Oven: 27-120 Cooling Conveyor: STCC Screw Conveyor: CTS Masa Feeder: HMF, HDMF Corn Grinder: CM-30 Broiler (Gas Fired): IB-2000 Oven: EO-..... Enchilada Folder: EF-.. Burrito Makeup Conveyor: BMC-.... Corn Soak Tank: ST.. Counter-Stacker: TCS-.. Barrel Corn Washer: CWB-.. Corn Pump CTP-.... Corn and Water Separator CWS-.... Filling Conveyor EFC-.... Four Way Split Conveyor STSC-.... Gooseneck Masa Feeder MFG-.... Filling Conveyor STSC-.... Single Tier Cooling Conveyor STCC-....
	<u>EAGLE BELTING COMPANY</u> DES PLAINES, ILLINOIS Eagle Urethane Belting (Food contact--for use below 150 F.): Orange	<u>ELECTRO-MECH SCALE CORPORATION</u> ALSIP, ILLINOIS
	<u>EAGLE MACHINERY CO., LTD.</u> OAKLAND, CALIFORNIA Automatic Net Weight Scales: 2300 Series, 2300S Series Net Weight and Filling Machine: CV-2400 Scale: Net Weight Filler: CV-2500, Rotary Filler: RF-2000	

- E -

Weighing System: EM-4000

ELECTRONICS SCALE SYSTEMS

GAINESVILLE, GEORGIA

Electronic Scale System: CH-100,
CH-300

Hydraulic Container Dumper:
0350

Sizing Scale: 300

ELECTROSCALE CORP.

SANTA ROSA, CALIFORNIA

S/S Bench Scales: LC...SS

Digital Weighmeter: 532, 533

ELITE ENGINEERING & EQUIPMENT

FT. WORTH, TEXAS

S/S Tripe Scalders: SSTS-

Viscera Separating Table w/Tripe
Rinse. (Pedal operated control
must be provided for the umbrella
rinse and overhead spray nozzle)
:3

ELMAR INDUSTRIES

DEPEW, NY

Filler Machine: RPE-....

EMC ENGLER USA CORP.

PORT HURON, MICHIGAN

Volumetric Filler: D2/., D2/...
D2/..S

EME-ENGLER-USA CORPORATION

PORT HURON, MICHIGAN

Vacuum Filling Machine: V-.,
V-..

Volumetric Filler: D1/., D1/...
D2/., D2/... D3/., D3/..

A. H. EMERY COMPANY

NEW CANAN, CONNECTICUT

S/S Platform Scales W/Suitable
Stands: 737-2424-Z-....,
737-1818-Z-....

EMI INCORPORATED

CLINTON, CT

Rotostat Hi Shear Mixer: X-., X-...
XP-., XP-..

Mixer: SRH, SRA

EMME

PHOENIX, ARIZONA

Electronic Fat Analyzer: MS
Meat Measuring Machine: SA-1

ENDRESS & HAUSER INC.

GREENWOOD, INDIANA

Flowmeter: FCO-1655

ENERSYS, INC.

DALLAS, TEXAS

Cryojet Modules: CJ-2

Jet Sweep Oven: C-.....

Continuous Oven: C-11A-.....

ENGINEERED PROCESSING SYSTEMS

FOREST, MISSISSIPPI

Giblet Water Separator: EPS-WS-19

Poultry Bagging Unit: EPS-BU-70

Poultry Cutter: EPS-PC-71

Poultry Cutter Stand: EPS-ST-72

Reclaim Station with Chlorinator:

EPS-RS-17

Neck Skin Cutter: EPS-3000

One Belt Cut-up Table: 1010

ENGINEERING SERVICES WHANGAREI, LTD.

KAMO, WHANGAREI, NEW ZEALAND

Sanitary Valve: ALC-

ENGINEERED SYSTEMS & PRODUCTS, INC.

RICHMOND, VIRGINIA

Chemineer Portable Mixer: APD-

ENTERPRISE, INC.

DALLAS, TEXAS

Storage Shelf: 328

Boning & Cutting Table: 420

Paunch Table: 426

Casing Table: 427

Head Workup Table: 428

Pluck Trim Table: 429, 430

Head & Viscera Inspection Table:
431

Stuffing Table: 432

Wrapping Table: 433

Grinder Table: 434

Ham Pump Table: 435

Trim & Utility Table: 437

S/S Sausage Truck: 500

Hook Truck: 528

Shelf Truck: 535

Head Flush Cabinet: 602

"EBSCO" Smokehouse Hanging Cage:
359-3

"EBSCO" Smokehouse Tree: 355

S/S Paunch Truck: 5295

Galvanized Paunch Truck with S/S

Pluck Pan: 529-3

ENTERPRISES MANUFACTURING, INC.

ALSIP, ILLINOIS

Conveyor: 1000

Carcass Loader/Unloader: 5123

ENVIROPAK MFG. CO. DIV. OF TECHMARK,

INC. PORTLAND, OREGON

Dryers: CHU2E, CHU1E

Smokehouse "Enviro-Pak": CVU-.E,

CVU-.E, CG-...-G, CG-...-E

Cabinet Ovens: CG-...-E, CG-...-G,

CVU-...-E, CVU-...-E, CVU-...-G,

CHU-...-E, CHU-...-E, CHU-...-G,

CVU-.E, CVU-.G, CVU-.G

Oven/Dryer: CHU-...E, CHU-...G,

CVU-...E

E-QUIP EQUIPMENT MANUFACTURING CORP.

CHICAGO, ILLINOIS

Conveyors: RGB, RSB, RSB-101,

RGB-101

S/S Hydraulic Lift Table: 501

S/S Twp-Barrel Dumper: 401

S/S Bin/Vat Dumper: 601

S/S Table: 748 "Warrick"

S/S Smoke House Rack: 794

Conveyor: 230

Sear Machine: 270

S/S Applicator: 279

Slasher: 900

Dual Shaft Paddle Vacuum Mixer: 308

Dual Shaft Paddle Mixer: 307

Spiral Conveyor: 210

Dual Spiral Conveyor: 211

Dumping Paddle/Ribbon Mixer w/Quick

Disassemble Dual Rotation

Assembly: 310

Intralox Conveyor: 129

Pig Foot Splitter: 901

Wash Sanitizer: 651

Horizontal Bottom Mounted Take Up
and Drive: 804

Metal Detector Conveyor: 119

Pivoting Kettle Mixer: 311

U-Turn Table Top Conveyor: 200

ERIEZ MAGNETICS

ERIE, PENNSYLVANIA

Magnetic Trap: SSB., U

S/S Vibratory Feeder: ..A, ..B,
...B, HS., HD..

EROFA

PARIS, FRANCE

Battering & Breeding Machine: MP...

ERRICH PACKAGING MACHINE DIV., ERRICH

INTERNATIONAL CORP.

NEW YORK, NEW YORK

Bagging Machines: 913, 917, MGI
Speedy

ESBELT, SA

BARCELONA, SPAIN

Belts (Food Contact): Clina-12VR,
20CF, 30CF, 07UF, 07CF, 06CF,
Clina-12CR, Clina-20CR,
Clina-30CR, Espot-20CC,
Espot-30CC, 40CC, 55CC, 81CC,
12UF, 12CF

Belting (Direct Product Contact):
"Clina" II UU

ETHICON INC.

CHICAGO, ILLINOIS

Beef Casing Splitter

Oil Storage Tank: REI-VSCOT

EXACT EQUIPMENT COMPANY

LEVITTOWN, PA

Automatic Wrapping Machine: F-820

Automatic Infeed Conveyor: AC-100

Over/Under Scales: 100-1, 240-1,
241-1, 270-1, 276-1, 910-1, 940-1,
950-1, 8000-1

Over/Under Scales (Shadograph):

4103-1, 4133-1, 4203-1

Scales: 7600-1 thru 7611-1, 7625-1
thru 7653-1

Automatic Wrapper: 830

EXCEL ENGINEERING, INC.

RED LION, PENNSYLVANIA

Interpolator-Packer: 207, 207-A

Feed Dividing Conveyor: 219

Metal Detector-Infeed Conveyor:
229

Bulk Carton Inverter: 228

EX-CELL-O CORP.

DETROIT, MICHIGAN

Carton Forming Machine: UP... (must
be provided with an accepted
filler)

Bench Sealer: BSA

Bench Sealer w/Bursa Filler:
BSA-E

EX-CELL-O MATERIALS HANDLING COMPANY

ST. PAUL, MINNESOTA

Hi Speed Stretch Wrap Machine: 100
EW

EXCELSIOR INDUSTRIAL CORP.

FAIRVIEW, BERGEN COUNTY, NEW JERSEY

"Artofex" Mixer: PH-S

"Artofex" Grater Shredder: TR-2

S/S Dough Sheeter: "Autoreel"

Dough Sheeter Conveyor: 12/84

Spiral Mixer: SPK-..., SPK-125AK,
SPK-125AE

EXPERT STEEL FABRICATORS

BROOKLYN, NEW YORK

Ribbon Blender: 5A, 10A, 18A, 25A,
36A, 52A, 62.5A, 71A, 80A

EXT, INC.

LENEXA, KANSAS

Food Handling Lug (Box)

Industrial Container: 10001

E-Z PAK

DICKSON, TENNESSEE

Packaging Machine: "E-Z PAK" 6-12,
12-22

- F -

FABCON ENGINEERING

WEST TRENTON, NEW JERSEY

Ultraviolet Tunnel

FABREEKA PRODUCTS

BOSTON, MASSACHUSETTS

Belts (Food Contact) Fabsyn: WCC,
WRC, PRC, Asendor, 2 ply
polyester Blue Line

Fabsyn-Cleated: WCC, WRC, PRC

Fabreeka: WCC, WRC, PRC

Fabreeka-Cleated: WCC, WRC, PRC

2, 3, Ply White, Tan w/Blue Skim:
Fablene

Belts (Packaged Product Only)

Fabreeka: Friction Surface,
Corrugated, Diagonal Grip, Rough
Top

Fabreeka-Cleated: Friction Surface

FABRICATORS INC.

SIOUX CITY, IOWA

S/S Kettle: Open Top

S/S Tank: Liquid Receiving

S/S Strainer

S/S Top Work Tables

Screw Convey: 1000

FABRICON INC.

PORTLAND, OREGON

Cleated Belt (Food Contact):

"Vannerflex", "Sidewinder"

RB-1

FAB-X MEATALS, INC.

ROCKY MOUNT, NORTH CAROLINA

S/S Tables: M-....-25-....-1,

M-....SB-25-....-2,

E-....-25-....-3,

E-....SB-25-....-4

S/S Table w/Cutting Borad Tops:

CTM-....-22-....-1,

CTM-....SB-22-....-2,

CTE-....-22-....-3,

CTE-....SB-22-....4

FACOMIA

DU PIN, FRANCE

Ritual Slaughter Box: F-4

FAIRBANKS WEIGHING DIVISION/COLT
INDUSTRIES, INC.

ST. JOHNSBURY, VERMONT

Flexway Bench Dial Scale:

H-42-2072, H-42-2172

Beam Scale: F-41-3013, F-41-3032,

F-41-3041, F-41-3132

Portable Beam Scale: F-41-3160,

F-41-3314, F-41-1000, F-41-1050,

F-41-1500, F-41-1550, F-41-1600

Bench Dial Scale: F-42-2072,

F-42-2073, F-42-2074, F-42-2172

Spring Dial Scale: F-45-1000,

F-45-1050

Portable Dial Scale: F-42-4073,

F-42-4074

Over & Under, Check/Pak Scale:

H-41-88...

S/S Bench/Portable Scale (w/S/S

Digital Indicating Instru-ment:

H90-7...): H70-4..., H90-3...,

H70-4-...., H70-..., H90-....,

H90-1..

S/S Stand-Instrument Accessory:

H085

S/S Electron 7 Scales: H70-....-

S/S Graphic 7 Over/Under Scale:

H70-5011, H70-5...

Scale: H70-490.-.

FAIRMOUNT ENGINEERING

HACKETTSTOWN, NEW JERSEY

Loading Device: Skewer

Conveyor: FB-10, TE-24F

Package Transport Conveyor: FB-18

Packout Conveyor: FT-10, FT-20

S/S Sani-Rod Conveyor: R-30

Sanitary Conveyor: FS

Package Transport Conveyor: FP-18

Sani-Rod Conveyor: FW-30

Wire Bed Belt Conveyor: WB-H, WB-1

Rod Bed Belt Conveyor: RB-H

FALCON BELTING, INC.

OKLAHOMA CITY, OKLAHOMA

Conveyor Belts(Food Contact): Grey &

Tan F52, Dark Tan F51, White F52

Plastic Flex SW 61

FALKENSTEIN'S MEAT COMPANY

EUGENE, OREGON

Patty Stacker: 101

FAMCO/DIVISION OF ALLEN GAUGE & TOOL

COMPANY, PITTSBURGH, PENNSYLVANIA

Sausage Linker: "FAMCO" Mini

J. W. FAY & SON, INC.

CINCINNATI, OHIO

Meat Depositor: MD-01

Sauce Depositor: SD-01

FBH SYSTEMS

LA VERNE, CALIFORNIA

Belt Conveyor: LBC-..

Belt Conveyor w/Waste Return:

BC-../..

Shaker Conveyor: SR/BF-....-DMB

Multiple Pan Shaker Conveyor:

SR/BF-....-DMB-5

Belt Conveyor: BC-..

Plastic Belt Elevator: PBE-..

FELDMEIER EQUIPMENT, INC.

SYRACUSE, NEW YORK

Double Tube Heat Exchanger: 215, 252

FEI, INC.

DALLAS, TEXAS

Conveyor: SMPC-...-....

FENNER AMERICA LTD

MIDDLETOWN, CONNECTICUT

Belts (Food Contact): Feneplast

Solid Woven PVC White: 1200/CS,

1800/C2, 900, 1500

Belts (Packaged Product Only)

Feneplast Solid Woven PVC White:

1200/FS1, 1200/FS2, 1800/FS1

THE FILLING MACHINE COMPANY

ROCKLEDGE, PENNSYLVANIA

Filling Machine: C-82

FILLING SYSTEMS

SANTA, FE SPRINGS, CA

"Seal-O-Matic" Carton Former/Filler:

1060-S

Transfer Pump:Bock 900

Transfer Pump: AP25, HP25, HP50

Former/Filler: 540

Fillers: 300, 400, 500, D40, D160,

DT40, D80

Bock Filler: 600, 600B (w/o agitator
assembly)

Filler/Depositor: DT-40T

RUSSEL FINEX, INC.

MOUNT VERNON, NEW YORK

Sieving Machine: A-14400

DAVE FISCHBEIN COMPANY

MINNEAPOLIS, MINNESOTA

Bag Stitching Machine: FS-D

THE FITZPATRICK COMPANY

ELMHURST, ILLINOIS

Comminuting Machines: DAS...,

DKA..., DKAS..., FAS..., HAS030

Guilo River: 20

Slitter: R

FLAKICE CORPORATION

METUCHEN, NEW JERSEY

Flake Ice Machine: SC-Series,

R-Series

FLEXICON INC

LODI, NJ

Flexible Screw Conveyor (dry
ingredients only): VT.-F-...

FLEXICON, INC.

PHILLIPSVILLE, NEW JERSEY

S/S Charging Adapter: CAD-104

FLO-PROCESSING, INC.

PORTLAND, OREGON

Belt Conveyor: WO-1754

FLOW SYSTEMS

KENT, WASHINGTON

Waternife Cutting System: IIX,
100, 9X, 12X, 6X, 11X, Mark 2
11X-., 11X-., 12X-..M., 12X-..E.,
1.., 1..B, 6XS-., 9X-., 9X-.,
9X-., 9X-../., 11XMark2-.,
11XMark2-..

FLOURESCENT PRODUCT PLANNINGEAST CLEVELAND, OHIO

Germicidal Lamps (Non-ozone
Producing): G8J5 (#982 Glass),
G64T6 (#882 Glass), G36T6 (Vycor
#7910 Glass) Note: These lamps
must be used in accordance with
Part 7, Para. 7.16 (b) of the
Meat and Poultry Inspection
Manual.

FLUID CONTROLS COMPANY, INC.PHILADELPHIA, PENNSYLVANIA

S/S Butterfly Valve: 1822-31

FLUID TRANSFER COMPANY DIVISION OF LEE
INDUSTRIES, INC.PHILLIPSBURG, PENNSYLVANIA

Ball Valve: 2FT-., 3-FT., BFT

FMC CORPORATIONGREEN BAY, WISCONSIN

Wrapping Machine: WA-120S INOX

FMC CORPORATION PACKAGING MACHINERYDIV, HORSHAM, PENNSYLVANIA

Wrapping Machine: WA-320

FMC CORPORATIONHOMER CITY, PENNSYLVANIA

Screening Feeder: SRF-120

FMC CORPORATIONHOOPESTON, ILLINOIS

Liquid Filler: 80
Sealing Machine: 2136742, 2136742-A
Grandular Filler: 2050852
Piston Filler: 2140047, 2140047-A

F.M.C. CORPORATIONSAN JOSE, CALIFORNIA

Elevator & Blancher: Hydraulic
Scott Bean Washer: EL-800-A
Spreading Conveyor: SPC-3
Wrapping Machine: 2201, FMC
Sanitary 18
Piston Type Filler: 440, 400, 300,
280, 220
Juice Filler: 18-Pocket, 24-Pocket,
30-Pocket, 36-Pocket
Flexi Filler: ST-12-Pocket,
ST-18-Pocket, ST-24-Pocket
Juice Filler (12 valve): 100
Prevacuumizing Syruer: PVS,
Econovac
Filler: Hand Pack 23
Pea & Bean Filler: 15-G, 10-G
"Accupat" Food Shaper: 4ACS,
ACCUPAT-DA, 3AP
Checkweigher: 900
Continuous Cooker: Sterilmatic
Granular Filler: 21-G
Vibratory Screen Feeder:
5FH-22-A-DT
Modular Wrapper: 1301
Pie Line: 55

Belt Conveyors: B-20, PC-2
Blend Pump: PP
Pump Filler: Z, AZ
Piston Filler: P3, P4, PDF
Rotary Plate Filler: T1, V1
Tray Conveyor: SD, DD
Pot Pie Conveyor: PC
Lidder Conveyor: SL, DL
Pizza Conveyor: AP-2
Sauce Depositor: 10-Z
Cheese Depositor: CM-1
Meat Depositor: CM-1
M & S Piston Filler: C-060, C-100,
C-120, C-150, C-210, C-610, C-910
Piston Transfer Pump: PTP, PTPF
Rotary Pump Filler: DCRP-....
Pulper/Finisher: PF-200

F.M.E. CORP.WALDEN, NEW YORK

S/S Tables: 10, 20, 25, 30, 35
w/Sanalite S-1 Cutting board
S/S Tables: 60, 61, 62, 63

F. N. MEAT PACKING EQUIPMENT LTD.DORVAL, QUEBEC, CANADA

Hoy Can Filler: ML-201
Metal Detector: Mark II
Automatic Packaging Machine
Loader: FN-621

FOLDENAUER EQUIPMENT COMPANYBRIDGEVIEW, ILLINOIS

Steam Cooker: 65
Auto-Trol Mark II Loader: 45
Mold Unloader: 55
Ham Tumblers: A, 25, 25V
Meat Loaf Browner: 75
Auto Cycle Unloader: 56

FOODCRAFT EQUIPMENT COMPANY, INC.LANCASTER, PENNSYLVANIA

Metal Detector Conveyor, MDC-1000,
2000
Individual Off Line Bird Washer
w/Chlorinator: PR-1
Thigh Deboner: TB-1, TB-1T
Breast Deboner: BD-1
Breast Processor: BP-1
Conveyor Chute: PC-105
Shaker Conveyor: PC-101
Glazing Conveyor: PC-102
Incline Conveyor: PC-103, PC-104
Troughing Conveyor: PC-106
Metering Hopper: CH-100
Leg Processor: LP-1T, LP-1
Poultry Halving Machine: HM-1, HM-2
Leg Splitter: LS-1
Turkey Leg Splitter: LS-1T
Incline Conveyor: PC-105
Lower Cross Conveyor: PC-106
Automatic Dark Meat Deboner: DMD-1
Turkey Deboning Shackle: TDS-1
Fat Puller: FP-1
Wing Splitter: WS-1
Drumstick Deboner: TB-1D, TB-1TD
Tendon Cutter: TC-1 (To be used
with an accepted Turkey Drum
Deboner: TB-1TD.)
Thigh Pre-Cut Machine: TPC-1
Turkey Thigh Skinner: TTS-1
Automatic Dark Meat Deboner
w/Water Knife: DMD-1-WK-1
Quartering Machine: QM-1

Poultry Stunner: (Perforated grill
must be permanently installed in
such a manner that the water level
is 1/4 inch above the grill
surfaces.):SM-1

Gizzard System (Turkey): GS-1T

Picking Fingers: AP301, AP302

Dual Cone Turkey Deboning Shackle:
TDS2

Single Cone Turkey Deboning
Shackle: TDS

Automatic Chicken Thigh Deboner
with water knife: DMD-1C-WK-1

Inline Breast Deboner: ILBD-1

Flank & Tail Picker: FTP-1

Breast Skinner: BS-1

Wing Cutting Attachment: WCA-1

FOOD ENGINEERING CORP.MINNEAPOLIS, MINNESOTA

Dryer: DRSV-....., DRSW-.....,
DRSS-.....
Cooler: CLSW-.....,
CLSS-.....

FOOD EQUIPMENT COMPANYDALLAS, TEXAS

Duo Clean Unit: 2
2-Pass Scalders: 4001
Shur-Trip Foot Unloader: 71-3L,
71-3R
Handwash System: Foot Operated
Water Saver or knee operated

FOOD EQUIPMENT MFG CORP.MAPLE HEIGHTS, OHIO

"Master" Food Filler: MSP1
Tray Turner: 361
Piston Filler: 2437, 1002
Lidder & Closer: 3000-3
12-Pocket Rice Filler: 1-8-580
Meat Slicer: 1005
Piston Filler: 1015
Lid Crimper: 1057
X & Y Axis Traveling Filler: 1052
2-Out Rice Filler: 1101
Hooder-Domer Machine: 1116
Heat Seal Conveyor: 1128, 1192
Flatwire Belt Conveyor: 1129
Volumetric Dispenser: 1130
Shrink Wrap Conveyor: 1136
16-Pocket Rice Filler: 1094
Two-Out Pneumatic Piston Block
Filler w/Double Block: 1219 and Lid
Dispenser: 1221
Heat Seal Machine: 1-8-680
Adjustable Side Belt Transfer
Conveyor: 1223
Rolling Head Heat Seal: 1159
Lid Crimper: 1158
Rotary Packoff Table: M-1030
Transfer Pump: M-1220
Under the Line Traveling Head: 1218
Piston Filler: 1180
Portable Vacuum Denester: 1242
Slicer (Bread): 1161

FOOD INDUSTRY EQUIPMENT INTERNATIONAL,
INC., LORAIN, OHIO

"LanElectric" Trimming Machine:
52-LP, (Not to be used for
trimming grubs, bruises, etc.)
Bone In Tenderizer: 8010
Pneumatic Fat and Lean Trimmer:

90SP (Not to be used for trimming grubs, bruises, etc.)
 Pneumatic Bone Trimmer: 50KP (Not to be used for trimming grubs, bruises, etc.)
 Electric Bone Trimmer: 50K
 Fat and Lean Trimmer: 90S, 960-RC, 990-RC, 104-D (Not to be used for trimming grubs, bruises, etc.)
 "Challenger" Trimming Machine: 52-L (Not to be used for trimming grubs, bruises, etc.)
 Trimming Machine: Challenger 110-T Bone Trimmer, 235-B Fat Trimmer, 150-K Fat Trimmer (Not to be used for trimming grubs, bruises, etc.)
 Fat Trimmer Challenger: 75-RC, 8511, 8515, 8523B (Not to be used for Trimming Grubs, Bruises, etc.)
 Bone Trimmer: Challenger 235-A, 8523A, 8523B, 8550, 8552 (Not to be used for trimming grubs bruises, etc.)
 Trimming Machine Fat Trimmer: Challenger 8560, 8575, 8590
 Trimming Machine, Fat Trimmer: 8560DC, 8575DC, 8590DC
 Skinning Machines: "Grasselli" GG-35G, GG-50G, GG-45, GG-35P, GG-35PB, GG-50A, GG-50E, GG-80, EX45CP, 50A, NX450, N520
 Jowl Slasher: N520JS
 Trimmer (Not to be used for trimming grubs, bruises, etc.): Challenger Proximi-Trol PTS-PS-1

FOOD MASTERS INC.
 BOSTON, MASSACHUSETTS
 Pressure Cooker: HPV-50-2500GA

FOODMATIC SYSTEMS INC.
 FAIR OAKS, CALIFORNIA
 Burrito Folding Machine: 3500-1

FOOD PACKERS EQUIPMENT CO., INC.
 LOUISVILLE, KENTUCKY
 Sausage Stick Cutter: 100-A
 Single Stick Feeder: 1300
 Elevating Conveyor: 1000

FOOD PROCESSING EQUIPMENT CO.
 SANTA FE SPRINGS, CALIFORNIA
 Batter Breeding Machine: "BM"
 Citric Acid Applicator: 4170
 Conveyor: 327SL
 Vertical Conveyor: VL8
 Mixer-Blender: 814
 Meat Sample Press: SCP-123
 Lazy Susan: LS-923
 Screw Loader: SCL 930
 Meat Dumper: HLD 725
 Conveyor: PL-319
 Bean Washer: BX-919
 Incline Screw Conveyor: SC126....
 Pork Link Freezer: PLF-927
 Vacuum Tumbler: VT.85.
 Vacuum Feed Hopper: VFH-86

FOOD PROCESSING SYSTEMS CORP.
 JESSUP, MARYLAND
 Industrial Microwave Processing System: "Gigatron" ..F.

FOOD PRODUCTION MACHINE CORP.
 SAN RAFAEL, CALIFORNIA
 Steak Cuber-Scorer-Knitter: 121
 Poultry Boning Conveyor: 200, 201, 204
 Battering & Dipping Machine: 211
 Vemag Truck Dumper: 150
 Gondola Dumper: 248
 Barrel Dumper: 149
 3-Deck Infreezer Conveyor
 (Acceptance applies to conveyor only. Each installation must be reviewed by Equipment Branch.): 421-30
 Shuttle Conveyor: 474
 Patty Machine: 425
 Patty Forming Machine: 736
 Portable Incline Conveyor 518, 556
 3-Zone Sorting Conveyor: 558
 Conveyors: 584-10-12, 584-12-20, 584-12-5
 Automatic Salt and Pepper Dispenser Conveyor: 626
 Chain Driven Gas Fired Cooker: 680

FOOD TECH CORPORATION
 DALLAS, TEXAS
 Gilet Elevator
 Neck Skin Cutter
 Vacuum Gun
 Cooking Belt (Microwave)

FORDS HOLMATIC, INC.
 NORCROSS (ATLANTA), GEORGIA
 Filling/Sealing System: PR-., PR-., PR-..S, PR-..S

J. C. FORD MFG. CO.
 MONTEREY, CALIFORNIA
 Tamale Machine: TM-100
 Dough Sheeter: TC-300

FORM PLASTICS CO
 ELK GROVE VILLAGE, ILLINOIS
 Sealing Machine, M-100, SA-100

FORMOST PACKAGING MACHINE COMPANY
 WOODINVILLE, WASHINGTON
 "Fuji" Frozen Pizza Wrapper: FW-360
 Wrapping Machine: FW-340A, FW-370A, FW-....
 "Fuji" Wrapping Machine: FW-341A
 Frozen Patty Baggers: VR-4SS, VL-4SS, VL-5WSS, VR-5SS-8
 Bucket Conveyor: 9032SS
 Discharge Conveyor: 6812SS
 Infeed Flight Conveyor: 8101SS, 8102SS
 Wrapping Machine: FW-3400, FW-3700

FORMATIC INDUSTRIES
 VILLA PARK, ILLINOIS
 Patty Forming Machine: XK-70

FORMAX FOOD MACHINES
 MOKENA, ILLINOIS
 Patty Machine: Formax 24, Formax 26
 Cuber-Perforator: MC27
 Conveyor: PC-27
 Patty Stacker: FPS-27
 Truck Dumper & S/S Cart: FBL...
 Interleaver: PS-1
 Patty Machine w/Paper Interleaver

(with nickel plated mold plates):
 PFM-19, PFM-12
 LN2 Freeze Tunnel: LN-26
 Rotary Meat Ball Former: RMF-27
 Stacking Perforator: SP-27
 Metal Detector MDS-27.
 Meat Ball Former RMF-26
 Slice and Stack Machine: 125
 Shuttle Conveyor: SC-19
 Marker-Cuber: MC-12
 Patty Forming Machine: F-6
 Cuber-Perforator: MC-6
 Interleaver: PS-....

R. H. FORSCHNER COMPANY, INC.
 NEW YORK, NEW YORK
 Scharfen Tenderizer: Big Boy & Junior

FOSTER REFRIGERATOR CORP.
 HUDSON, NEW YORK
 Proofing Cabinets: BP-1-2(DA), BP-2-4(DA), BP-3-6(DA)

FOSTORIA INDUSTRIES, INC.
 FOSTORIA, OHIO
 Infra-Red Broiler: Gas-Fired G
 Infra-Red Oven: 3H
 Infra-Red Broiler: Electric E

FOTHERGILL TYGAFLOR LTD.
 LANCASHIRE, ENGLAND
 Belt (Food Contact): 415B/32T

FOXBORO COMPANY
 FOXBORO, MASSACHUSETTS
 Level Transmitter: 17 FES
 Temperature Sensors: 3A1, 3A2, 3A3, 3A4
 Filled Thermal Bulb: 16A, 16AMP
 Thermal Well: 3A Type Projectile
 Magnetic Flow Transmitter: Series 2800
 Consistency Transmitter: 19C
 Level Transmitter: M/823
 Sanitary Temperature Sensors for Coupling to Temperature Transducers: Series F10227, XF10227
 Sanitary Pressure Seals for Coupling to Pressure Transducers: PES-CSA, PES-CSG, PES-CTG, PES-CST, PES-CSI, PES-CSQ

FRANKLIN ELECTRIC PACKAGING-WEIGHING DIVISION., LEVITTOWN, PENNSYLVANIA
 "Franklin" Packaging Machine: F-510, F-530, F-530A, F-530P
 Net Weight Filler: 3000
 Automatic Infeed Conveyor: AI...
 Packaging Machine: F-540
 Automatic Wrapping Machine: F-820
 Automatic Infeed Conveyor: AC-100

FRANKLIN ELECTRIC PACKAGING-WEIGHING DIVISION, STURTEVANT, WISCONSIN
 Poly Top Tables: Series 20, Series 30
 Poly and S/S Combination Top Tables: Series 40
 S/S Top Tables: Series 50, Series 60
 Poly Top Breaking Tables: Series 70

Utility Table: UPT-..., UT-...
 "Spee-Dee" Packaging Machine: BR

FRANKLIN ELECTRIC PACKAGING-WEIGHING

DIVISION, BLUFFTON, INDIANA

Over and Under Scales (Mechanical):
 100-1, 240-1, 241-1, 270-1,
 276-1, 910-1, 940-1, 950-1,
 8000-1

Over and Under Scales (Shadograph):
 4103-1, 4133-1, 4203-1

Scales: 7600-1 through 7611-1,
 7625-1 through 7653-1

FRAN RICA MANUFACTURING CO.

STOCKTON, CALIFORNIA

Steam/Water Cooker: TW24S2212
 Evacuation Wand (Unloader): SBU-1

FRAZIER & SON

CLIFTON, NEW JERSEY

Bucket Elevator: FSA39

FREDRIKSEN MACHINE COMPANY

ASKOR, MINNESOTA

Boning Table: A23

FREELAND ENTERPRISES, INC.

WAELDER, TEXAS

Smokehouse: MT-1

FREEZING MACHINES, INC.

AUSTIN, TEXAS

Parallel Grinder: PG-1
 Roller Press Contact Freezer: 1,
 1-T-10X10-BPI-A, M1-T-7X5-BC,
 M1-T-7X8HRR, M2-TP-9X8-RAL,
 M1-T-10X10-BPI-A
 Freezing Machine: 1
 Parallel Separator: PS-1

FREEZING SYSTEMS, INC.

REDMOND, WASHINGTON

Spiral Freezer: S-....., L-...N

FRICK COMPANY

WAYNESBORO, PENNSYLVANIA

Zig-Zag Cooler: 380
 Poultry Chiller: CFCA-...
 Ice Maker: SA-300 SI, SA-150 SI,
 TIM F20.1, TIM F..

FRIEDRICH METAL PRODUCTS COMPANY INC.

WOODSIDE, NEW YORK

Truck Smokehouses: FM-500-E,
 FMP-1000-E, FMP-2000-E,
 FMP-3000-E-G-S, FMP-4000-E-G-S,
 FMP-6000-E-G-S, FMP-8000-E-G-S

FRIGIDARE DIVISION GENERAL MOTORS

CORPORATION, DAYTON, OHIO

Ice Makers: MFST-120A-DA,
 MFST-120W-DA
 Flake Ice Machines: MFVS-40A,
 MFVS-50A, MFVS-70A, MFVS-130A,
 MFVS-200A, MFVS-330A, MFVS-50W,
 MFVS-70W, MFVS-130W

FRIGITEMP, INC.

LYNWOOD, CALIFORNIA

Flake Ice Machine: "A-1" DER26F

FRIGOSCANDIA FOOD PROCESS SYSTEMS

INC.BELLEVUE, WASHINGTON

Gyrofreezer: A-....
 Pellet Freezer: PF....
 Liquid Freon Freezer: FX-..M
 Freezer Flo-Freezer: 110-WS, ..WS,
 ...WS, ..WS-MA
 Patty Loaders: PL-....
 Spiral freezer: GF-C, GF-M
 Gyro Freezer: GCP-...
 Spiral Freezer: GC-....,
 GC-...., GC-.... (Acceptance
 applies only to conveyor. Each
 installation must be reviewed by
 the Equipment Branch).

FROMMELT INDUSTRIES, INC.

DUBUQUE, IOWA

Air Duct Material: S/39703
 (Acceptance applies to the
 material only. Each installation
 must be reviewed by the Equipment
 Branch.)

FRYING SYSTEMS DESIGN, INC.

LEOLA, PENNSYLVANIA

Continuous Frying System: 34-08
 through 34-24

FRYMA-MASCHINEN AG

SCHUREIZ SUISSE SWITZERLAND

Emulsifier: 170-A

FRYMA INC.

MIDDLESEX, NEW JERSEY

Toothed Colloid Mill: MZ-130

FRYMASTER CORPORATION

SHREVEPORT, LOUISIANA

Deep Fat Fryer: MJ-56-SSC,
 MJ-55-SSC

FUJITETSUMO U.S.A., INC.

LODI, CALIFORNIA

Spiral Steamer: M...., S....
 S/S Belts: Y Grid, YN Mesh

FURTHER PRO, INCORPORATED (FORMERLY
GLOBE EQUIPMENT CO.)

COLUMBUS, OHIO

Tender & Breast Sizer: TB-1
 Breader: BRC-001, BR-2400, FD-001
 Conveyor: CA-001, PTC-001
 Egg Dip: ED-001, BD-005
 Poultry Cutting Line: PCCL-001
 Wing Curring Machine: WC-001
 Inspection Conveyor with Continuous
 Belt Washer: IT-1
 Marinators: 1 & 2
 Poultry Breast Deboner: CFSB-1
 2-Tiered Belt Conveyor: IT-5
 3-Tiered Belt Conveyor: IT-5
 Single Drum Marinator with Drain
 Table: MARR-1
 Automatic Breader: VBS-1
 Trayed Product Conveyor: C-CO2
 2-Tiered Conveyor: C-LTB
 S/S Sifter: RS-1
 S/S Belt Conveyor: C-481
 Poultry Skinner: SK-1
 Thigh Deboning System, Chicken:
 CFSLT-2 (Deboner and Conveyor)
 Automatic Poultry Stripper: GNG-1
 Thigh Deboner, Chicken: CFS-LT-3
 Poultry Breast Deboner: CFS-B2

Leg, Thigh, Wing Deboner, Turkey:
 TKD-1

Breast Deboner, Chicken: BFP-1
 Sizer: TB-1R, TB-1C

- G -

G & H PRODUCTS INCORPORATED

KENOSHA, WISCONSIN

Air Actuated Automatic Valve: 60
 Series, 61 Series
 Air Actuated Tangential Outlet
 Valve: 63 Series
 4" Air Actuated Kettle Valve:
 GCK61-9-4
 Flow Diversion Valve: GC 60 FDV
 Series
 S/S Sanitary Centrifugal Pumps:
 G-MM, G-LH-MM, G-LMM, G-B,
 G-LH-B, G-LB, C-MM, C-LH-MM,
 C-LMM
 Centrifugal Pumps: GHC-00, GHC-0,
 1,2,3; MR-166, 185, 200, 300
 Gear Pump: M200
 Defoaming Pump: DZ-3R
 Positive Pump: GHP-....; GHP-....RV,
 X, XRV, AND R
 Slot Strainers: LKSF-BL, LKSF-CL
 Inline Sight Glass: GHGG
 Butterfly Valve: AGHBV, GHBV
 Valves: SRC, ARC, SMO, SMO-R, AMO-R,
 SMO-A, SMO-RA, LK-10, LK-11,
 CPM-0, SMP, CPM-1, FA, GHAP
 Air Relief Valve: GC60ARV, LKUV
 Air Blow Valve: GHAB
 Check Valve: LKC
 Double Sight Glass: SGD
 Aseptic Sample Valve: 19
 Sample Valves: 20, 32

G & S FIBERGLASS PRODUCTS

GRANTS PASS, OREGON

Meat Gondola: 111

G. A. F. CORPORATION

NEW YORK, NEW YORK

Filter System: Polypropylene

GAINESVILLE EQUIPMENT CO.

GAINESVILLE, GEORGIA

Open Eye Shackle: #1
 Picking Shackle: GEP-SSS
 Eviscerating Shackle: GEE- SSS-IE,
 GEE-SSS-IR
 Combination Shackle: GEC-SSS
 Cut-up Shackle: GEC-SSS-I
 Select Sizing Scales: GNS-Flexure
 1
 Kidney Vacuum Machine: JHH-1 (For
 removing kidneys from backs)
 Belt Conveyor: GS-SS-BC
 Bird Halving Machine: BH-1
 Bird Unloader: SW-BU-100

GAINESVILLE SCALES, INC.

GAINESVILLE, GEORGIA

Portion Sizing System: GS-2000

GARLAND CO.

KANSAS CITY, MISSOURI

Stunner: Scotchman

GARLOCK INC.

PALMYRA, NEW YORK
Cutting Board: Sanidur

GARRO, INC.

MEDFORD, NEW JERSEY
Metal Detector Conveyor: BC

GARVEY CORPORATION

BLUE ANCHOR, NEW JERSEY
Conveyor: 9600

A. J. GASBARRO AND ASSOCIATES

COLUMBUS, OHIO
Automatic Poultry Cut-up Machine:
AJG-1

GASCOIGNES INDUSTRIES

MENTOR, OHIO
Freezer Rack: Kee-Klump

GATES RUBBER COMPANY

DENVER, COLORADO
Rubber Belt (Food Contact):
GA01544-004
Hose-Master Flex (Food Contact):
Series 3510
Hoses (Hose length must not exceed
three feet.): 692SB, 19W-B,
200-4793XY, 4790M

GATEWAY PRODUCTS INC.

COVINGTON, KENTUCKY
Cutting Board: Plexiglas, Unshrunk

GAULIN CORPORATION

EVERETT, MASSACHUSETTS
Homogenizer: M-..., MC-...

GEM EQUIPMENT OF OREGON, INC.

WOODBURN, OREGON
Blancher: 1568, 87057D
Smokehouses: "MiniGem" CG380E,
"Mini-Gem" CGR-.-G, "Mini-Gem"
CGT-.-G, "Econo-Gem" CVT-.-E,
"Econo-Gem" CHT-.-E,
Designer-Gem" MVT-.-.
Pasta Blancher: 87057-..
Vibrating Conveyor: 87067

GEMINI BAKERY EQUIPMENT CO.

PHILADELPHIA, PENNSYLVANIA
Ovens (Gas or Electric):
Elektro-Dahlen:, 1000 L
Proffer (Electric):
Elektro-Dahlen: A-...., A-...-1
S/S Mixer: SP-...
Ovens: Electric 2000, 4000, 6000
Gas 2002, 4002, 6002

GENERAL CONVEYOR CO., INC.

LONG ISLAND CITY, NEW YORK
S/S Portable Conveyor: 7445

GENERAL ELECTRIC CO.

EAST CLEVELAND, OHIO
Germicidal Lamps (Non-Ozone
Producing): G25T8 (#982 Glass),
G15T8 (#982 Glass), G30T8 (#982
Glass), G8T5 (#982 Glass) Note:
These lamps must be used in
accordance with Part 7, Para.
7.16(b) of the Meat and Poultry
Inspection Manual.

GENERAL ELECTRIC CO.

CHICAGO HEIGHTS, ILLINOIS
Grill: CG-59
Convection Oven S/S Lined:
CN902CX339

GENERAL ELECTRIC CO.

LOS ANGELES, CALIFORNIA
Ultraviolet Lamps: G-25T8, G-30T8
Note: These lamps must be used in
accordance with Part 7, Para.
7.16(b) of the Meat and Poultry
Inspection Manual.
Fryer (Table): CK-20

GENERAL ELECTRONICS SYSTEMS, INC.

CAPE CORAL, FLORIDA
Platform Scale: 4512SS, 4518SS,
4524SS, 4535-12, 4535-18,
4535-24
Weight Indicator: 531
Stainless Steel Table (To be used
with USDA accepted scale.)
Platform Scale: 4550-..., 540

GENERAL MACHINERY CORP.

SHEBOYGAN, WISCONSIN
Dicer (Cube-King): CK-312, CK-29,
CK-12
Hydraulic Cuber: Hi-Speed
"Cannon" Slicer-Grinder: Mark 1
Hydraslice Cuber: 424
Hydraulic Slicer: Speed-O-Matic
Frozen Food Slicer: 5-16FF
Hydraflaker: FS-6, FS-10,
FS-10D, FS-10C, FS-10CH,
FS-12, FS-12D
Hydraslice Chipper: 8-24
Hydraslicer: STANDARD, R/F, V/F
Auto-load Conveyor: HF-405
Rotary Fresh Meat Dicer: RFMD
Conveyor: HF-405
Cheese Cutter: B-20-1A
Frozen Meat Breaker: "Superslicer"
S/C
Sausage Slicer: "Multi-Slicer"
M-24
Barrel Cheese Cutter: B-10-1
Frozen Meat Slicer MINIMAC
S/M Flaker: 1
TU-Way Cheese Portioner: C-1
Automatic Meat Tenderizer: 83
"Tenderit"
S/S Automatic Cheese Cutter: GMC
Champ
Hydraflaker: C/S-12, C/S-10C

GENERAL PACKAGING EQUIPMENT CO.

HOUSTON, TEXAS
Form and Seal Machine: 70VU, 80VU,
90VU (Must be supplied with an
acceptable filler.)
Hydrafeed Scale: 2500-SS-1

GENERAL RESEARCH CORP.

CANTON, GEORGIA
Gizzard Splitter & Peeler: Hill
210-B

GENERAL TIRE RUBBER COMPANY

NEWCOMERSTOWN, OHIO
Cutting Board: Boltaron ETM-R
Cutting Boards: Boltaron ETH-R

in the following:

Part No.	Sales Code	Colors
63-292	5217-3282	Tan
64-293	5217-3217	Harvest Gold
64-251	5217-3117	Persimmon
64-252	5217-4817	Peach (Beige)
64-253	5217-5000	Melon
64-254	5217-6000	Pineapple
64-256	5217-5005	Pumpkin

GENESIS PACKAGING SYSTEMS

CHARLEROI, PENNSYLVANIA
Twin Head Sealer: TOR II S

GENTILE PACKAGING MACHINERY CO., INC.

DETROIT, MICHIGAN
Lasagna Filling & Packaging
Machine: L6

GEYER, THE FILLER MACHINE COMPANY,

INC., ROCKLEDGE, PHILADELPHIA, PA.
Piston Filler: B

GRASELLI GIORGIO

REGGIO E, ITALY
Ham Skinner: "Grasselli" 50A
Automatic Skinner: "Grasselli"
N520

GIRTON MFG. COMPANY.

MILLVILLE, PENNSYLVANIA
Kettle w/Agitator: PW-SC
Loaf Browner: LB-1

GLADD INDUSTRIES INC.

DETROIT, MICHIGAN
Smokehouse/Ovens: BO-1T-G,
BO-6T-G, BO-26T-G, BO-6T-S,
BO-2T-G, BO-8T-G, BO-34T-G,
BO-8T-S, BO-3T-G, BO-10T-G,
BO-3T-S, BO-12T-S, BO-4T-G,
BO-12T-G, BO-4T-S, BO-26T-S,
(BO-1T-G) (BO-1T-G), (BO-1T-S),
(BO-1T-S)
Brine Chill Tunnels: BC-02000
-CHC/B, BC-04000-PBB/A,
BC-06000-WB/A, BC-05000-CHC/B,
BC-06000-PBB/B, BC-04000-WB/A,
BC-20000-PBB/A, BC-04000-PBB/B,
BC-06000-WB/B, BC-12000-PBB/A,
BC-10000-WB/A, BC-04000-WB/B,
BC-06000-PBB/A, (BC-.....PBB/A),
(BC-.....WB/A),
(BC-.....CHC/B),
(BC-.....PBB/B), (BC-.....WB/B)

GLAFASCAN LIMITED

CAMBRIDGE, ENGLAND
Lean/Fat Analyzer: "GLAFASCAN" 100
Belt (Food Contact): E10/MV1/V10
Black

GLASS INDUSTRIES, INC.

FARMINGTON, MICHIGAN
Oven: 2000

GLENDAL FOODS INC.

DETROIT, MICHIGAN
Spiral Slicer: 81

GLOBE EQUIPMENT

COLUMBUS, OHIO

Tender & Breast Sizer: TB-1
 Breader: BRC-001, BR-2400, FD-001
 Conveyor: CA-001, PTC-001
 Egg Dip: ED-001, BD-005
 Poultry Cutting Line: PCCL-001
 Wing Curring Machine: WC-001
 Inspection Conveyor with Continuous Belt Washer: IT-1
 Marinators: 1 & 2
 Poultry Breast Deboner: CFSB-1
 2-Tiered Belt Conveyor: IT-5
 3-Tiered Belt Conveyor: IT-5
 Single Drum Marinator with Drain Table: MARR-1
 Automatic Breader: VBS-1
 Trayed Product Conveyor: C-CO2
 2-Tiered Conveyor: C-LTB
 S/S Sifter: RS-1
 S/S Belt Conveyor: C-481
 Poultry Skinner: SK-1
 Thigh Deboning System, Chicken: CFSLT-2 (Deboner and Conveyor)
 Automatic Poultry Stripper: GNG-1
 Thigh Deboner, Chicken: CFS-LT-3
 Poultry Breast Deboner: CFS-B2
 Leg, Thigh, Wing Deboner, Turkey: TKD-1
 Breast Deboner, Chicken: BFP-1
 Sizer: TB-1C

GLOBE INTERNATIONAL

BUFFALO, NEW YORK

Belt (Food Contact): White & Green, Hycar & Nitrite
 Belt (Food Contact): I.W.P. Interwoven, 3-Ply, IWP-3F-Teflon-Cream, IWP-3F-Teflon-Green
 Interwoven Polyester Carcass: IWP-Nitrite, PVC, Silicone, Teflon, IWP-3-FGP, IWP-3F-PVC/COS, IWP-8F-PVC
 Laminated Polyester Carcass: 1002-D, 1003-D, 1004-D, 1005-D, 1006-D, 5003
 Laminated Cotton Carcass: 1002, 1003, 1003G, 1004, 1005, 1006, 202, 203, 204, 205, 206, 602, 603, 604, 605, 703, 703-TB, 704
 Woven Cotton Carcass: Kanry-Tex, Kanry-Tex-PVC/COS, SWC-Silicon, Kanry-Tex-FGP
 White PolyMate: 80 PVC/COS, 110 PVC/COS, 1WP-3-F-PVC-COS White, Resist-a-Stain, Kanry-Tex-PVC/COS White Resist-a-Stain, Poly-Mate-80-PVC/COS, White-Resist-a-Stain, PolyMate-110-PVC/COS White, Resist-a-Stain
 Belt, White (Food Contact): 1WP-3 FSXFS, 1WP-3 PVC/COS
 Belt (Packaged Product Only) Laminated Cotton Carcass: 403, 404, 405, 406, 407, 408, 409, 410, 411, 1804, 1805, 2303, 2304, 2305, Glid-Top, VEE-Top, Kling-Top, Ruff-Top
 White Poly-Mate: 80 FSXFS (Belts with Cotton Carcasses must have edges sealed with acceptable compound)
 Belt (Food Contact): White Poly-Mate: COS Nitrile 90, 135

Belt (Food Contact) Polyveyor: 50, 75, 125
 Belts (Food Contact): Allveyor White COS/S 75, 90, 100, 120, Allveyor White CBS 90, 120
 Belt (Packaged Product only): "Poly Mate Rufftop"-White
 Belt (Food Contact): Green "Polymate" COS Nitrite 90, H-60, H-80, H-120, S-100, Tan Polymate COS Nitrile 135, Polymate Sheet Teflon Belt

GLOBE MACHINE COMPANY

CANTON, GEORGIA

Conveyor: DD-184
 Poultry Cut-up Saw: DD-186
 Poultry Shackles: DD-88
 Cone Debone Conveying System: GB-93085
 Dumping System: 6000
 Thigh and Drumstick Debone System: G-6400
 Neck Chiller, Single Drum: G-8000
 Giblet Chiller, Double: G-8200

GLOBE SLICING MACHINE COMPANY

STAMFORD, CONNECTICUT

Slicer: 720-S, 115-S, 215-S, 300-S, 400-S, 820-S, 770-S, 585-S, 500-S, 500-L, 725-S, 725-L, 825-S, 825-L, 775S, 775-L
 Meat Chopper: 742, 752-S, 642-S, 842-S, 852-S, 942-S, 952-S, 956-S, 122-S, 242-S, 342-S, 122, 242, 342
 Saws: 79S, 140S, 160S
 Chopper 422
 Scale: 435

GLOBUS LABORATORIES, INC.

WHITE PLAINS, NEW YORK

Vacuum Meat Tumblers: "Injectstar" MC-..
 "Inject Star" Pickle Injector: BI-13, BI-13B, BI-18, BI-25/71, BI-38, BI-135, BI-102
 "Inject Star" Meat Tumbler: HS-3/1, HS-5/1, HS-3/.., HS-5/..
 Tipping Lift: EL-3
 Meat Tumbler: "Inject Star" 190, "Inject Star" HS-2/.., "Inject Star" HS-6/.., "Inject Star" HSL-750
 Meat Bone Separator: "Inject Star" P-60-S, "Inject Star" P-100-S
 Vacuum Tumbler: "Inject Star" HS-7
 Injector Star Vacuum Massage Unit: VMS-..
 Vacuum Tumbler: "Inject Star" 2600
 Multi Needle Injector: "Inject Star" BI-100, "Inject Star" BI-50/50, "Inject Star" BI-152
 Smokehouse: 800

G.N.C INC.

COUNCIL BLUFFS, IOWA

S/S C Hook Knife with Sterilizer: 604C
 Hide Puller: 643
 S/S Tripe Scalders: 610
 S/S Lazy Susan: 1410
 S/S Packing Table: 1403
 Belt Conveyor: 680-I

S/S Slat Moving Top Table: 1106
 Vat Dumper: 1500
 S/S Boning Table with Cutting Boards: 683-B
 Jaw Puller: 1765

GOODALL RUBBER COMPANY

TRENTON, NEW JERSEY

Belts (Food Contact) White: 2014-B, 4066-B, B2073, B2075, B2173, B2174
 Tan: B2074, B2174
 Urethane, Chicken Deboning: 4507
 Belts (Food Contact) Food Mover PVC White, Tan, Green.
 Smooth, Cleated, Flanged and V-Guide ..COS, ...COS, ..CBS, ...CBS
 Belts (Packaged Product Only) PVC "Carry All" Incline, White ..COS, ...COS, ..CBS, ...CBS
 Sanitary Hose (direct food contact w/sanitary connections): N2499

GOODMARK FOODS, INC.

GARNER, NORTH CAROLINA

Tray Conveyor: TC-1212

B. F. GOODRICH COMPANY

AKRON, OHIO

Belting (Food Contact): Hycar - Smooth Cover: White, Tan, Green, Black
 Fabric Series: SCP, AP-35, APT-35, PN 45, PNT 45
 Butyl - "Hot N Cold" Smooth Cover White
 Fabric Series: AP-35, APT-35
 Koroseal - Smooth Cover White, Tan
 Fabric Series: SCP, AP-35, APT-35
 Single Ply Solid Woven PVC Korowhite 90 SMC X F, 125 SMC X F, 125 CHV X F
 Chevron
 Belting (fully Packaged Product): "Gripper" Griptop - Reddish Brown
 "HYCAR" Tan Rubber (Belts with cotton carcasses must have edges sealed with acceptable compounds)
 Belt (Food Contact): DS828
 Belting (Food Contact): Hot & Cold Butyl
 Belting (Food Contract): Korowhite 90 Cleated Incline
 Korowhite 125 Cleated Incline
 Korothane 125 SMCXF
 Novitane FG, FG95A
 Belting (Food Contact): Ridge Top

GOODWAY INDUSTRIES, INC.

BOHEMIA, NEW YORK

Extrusion Manifold: XM-80
 Continuous Mixer: CM-..

GOODYEAR AEROSPACE CORP.

AKRON, OHIO

Plastic Tank

GOODYEAR TIRE & RUBBER CO.

AKRON, OHIO

Belting (Food Contact) Smooth White, Black, Tan, Green: Permalon

Smooth Polyester: Polyester 2 or 3
 Ply White, Tan, White w/Blue
 Skim: Spectra
 White Cleated Permalon: Wingflex
 Belting (Packaged Product Only)
 White, Black, Tan, Green:
 Permalon Rough-Top
 Polyester: Polyester Rough-Top
 (Belts with cotton carcasses
 must have edges sealed with
 acceptable compound)
 Belt (Food Contact): SN-1304-A,
 SN-1304-C, SN-1304-A (Dual),
 SN-1304-C (Smooth), SN 1305
 Construction D, Dual, SN 1305
 Construction D, Smooth

GOODYEAR TIRE & RUBBER CO.

LINCOLN, NEBRASKA

Tan Neoprene Corrugated Belt: (For
 fully packaged product and dry
 materials): SN-601

GORING KERR, INC.

TONAWANDA, NEW YORK

Metal Detector - Conveyor:
 "Saniline" 2
 Metal Detector (without conveyor):
 Tektamet HSU, MSU
 Metal Detector Search Head (For
 Packaged Product): Type II
 Tektamet
 Diverter Valves: 425, 426

GRACE MACHINERY COMPANY

OAKLAND, CALIFORNIA

Mixer: J
 Food Pump: 803

W. R. GRACE & COMPANY

DUNCAN, SOUTH CAROLINA

Bagging Table: 8063, 8021
 Loading Table: 8064
 Taped Bag Loader: 8048-A, 8055,
 8056, 8074, 8057, 8096, 8086,
 8096-A, 8155, 8165, 8177
 Hot Water Shrink Tunnel: 8152-1
 Pre-Dip Unit (Single Station):
 8026-A
 Air Blast Conveyor: 6684-A-3, 4, 5
 Roller Conveyor: 8023
 Sealer-Cooler: 6345-B, 6345-A
 Nozzle: 8060, 8061, 8065, 8066
 Rotary Pack-Off Table: 6680
 Vacuum Pouch Machine: 6250-B
 Hot Water Shrink Tunnel: 6536-C,
 6536-D, 6536-E, 6536-F, 6536-G,
 6543-B, 6543-A, 6570-B, 2900,
 6570-A, 6570-C, 6570-D, 6570-E,
 106, 8152, 8152-1, 3072-B
 Boxing Station: 2950
 Vacuum Packaging Machines: 6154-B,
 6170, 6170B, 6170A, 8200.,
 8200-B-1, 8200-B-2, 8210-., 8132,
 8220, VS-44
 Conveyors: CA 1, CA 2, CA 3, CB 2,
 CC 1, CC 2, CC 3, CE, CF, CG, CH,
 PC, 2939-C, 8109, 8110, 8131-.,
 AC8210-111, AC8210-112
 Bins: BA, 2959
 Bag Rack: RA, 8022
 Boning Conveyor: 2937
 Bone Conveyor: 2946
 Table: 10052, 10050, TA 1, TA 2, TA

3, TB 1, TB 2, TC 1, TC 2, LA
 Boning Table: CD, 2940
 Cutting Table: 10051, 10054, 10133
 Shrink Tank, Ventilated: 6520-A
 Pre-Dip Tank: BB-2914-6
 Wrapping Machine: 2980
 Bag Loading Chute: 6659-A
 Sealer-Cooler: 6345-A, 3069-C
 Vacuumizing & Clipping Machine:
 8100, 8101, 8102
 2-Station Taped Bag Loader: 8099
 Rotary Stacking & Bagging Table:
 8098 Slat Conveyor: 8097
 Vacuum Skin Packaging Machine:
 8081
 Rotary Vacuum Chamber and Closing
 Machine: 8300, 8310
 Bag Loader: 8128, 8136, 8301
 "Cap-Kold" Package Chiller: 8127
 Fill Station: 8125
 Trough Conveyor: 8126
 Powered Bag Loader: 8124
 Belted Bag Loader: 8129
 Meat Loading Horn: 6675
 Automatic Infeed System: 8250
 Rotary Chamber Vacuum Packing
 Machine: 8310-..
 Automatic Bag Loading Machine:
 8302A-..
 Rotary Vacuum Chamber and Closing
 Machine: 8300B-..E and 8300-..
 Bag Loader: 8170
 Hot Water Shrink Tunnel: 3045
 Rotary Vacuum Chamber Closing
 Machine: 8300-., 8300B-.,
 8300B-..E, 8300B-..V,
 8300-..E-I, 8300B-..CS

GRACO, INC.

FRANKLIN PARK, ILLINOIS

Piston Pump: 954-073 "A"
 Pump and Metering System: 987-656
 S/S Barrel Pump: 946-964
 Air-Operated Valve (S/S)
 Lever-Operated Valve (S/S)
 Pump: 206-030
 "Monark" Sanitary Pump: 207-550
 Turkey Injector: 953-108
 Sanitary Pump: 954-073, 953-283,
 952-793, 952-995
 S/S Barrel Pump: 946-500

GRANT-LEITCHWORTH, INC.

BUFFALO, NEW YORK

S/S Mixer: MA-7, M-..00

GRANT & MARSHALL, INC.

DUBLIN, OHIO

Scales: 8600-1 Thru 8620-1, 8700-1
 Thru 8755-1

GRANT'S ENGINEERING & MACHINE CO.

SAN FRANCISCO, CALIFORNIA

"Packfoil Overlay Machine: Series
 100, 300, 600

GRATON & KNIGHT LTD.

HERTFORDSHIRE, ENGLAND WD61LX

Belts (Direct product contact):
 1E/S + 2 PU White, 1EF + 2 PU
 White, 2ES + PU White, 2 EF +
 2 DU White

GRAY EQUIPMENT COMPANY

FRANKFORT, INDIANA

Screw Conveyor: SC-....A
 Column Dumper: L-1

GREAT LAKES CORP.

CHICAGO, ILLINOIS

Slicers: 1071, 264, 264VS, 367,
 367VS, 1071-N, 1071N-1, 972-1,
 1071N-1-PE, 1077, PEPR
 Sealer: 84-., 81..
 Wrapping Machine: LW-500, 906-.,
 906GF-., 1016RR-.,
 1080-., 1006-..
 Accu-Slicer: 972
 "Dynachek" Checkweigher: 387932,
 Type DC-100
 Loaf Loader: L-71
 Shingling Conveyor: 1175
 Diverter: 775-2L, 775-3L
 Automatic Luncheon Loader:
 L-71-HS-60
 Slicer: SSPE 482
 Datachek Checkweigher: 387932 Type
 DC 200
 Hy Speed Stackrite Slicer:
 1085-SS, 1085-SS-TL

GREERCO CORPORATION

HUDSON, NEW HAMPSHIRE

Homomixer: 2-1/2 HR

GRIFFITH LABORATORIES

ALSIP, ILLINOIS

S/S Blender: G-../1
 S/S Table w/Scale: S3R
 Brine Pump: 7T, 8, 11, 437-1001-SS
 Mince Master: A, B, C
 Meat Silo Assembly: G-35
 Dual Shaft Blenders: G-../2
 Single Shaft Blender
 w/Blend-A-Matic System: G-../1/S,
 G-../2/S
 Steam Blender: G-../2/S.
 S/S Scales: S-2-., S-3-..
 Pickle Injector: "Selo-Protecon"
 SPI-., SPI-.-S
 Bone Press: "Selo-Protecon" SBP-..
 Meat Tumbler: "Selo-Protecon"
 SMU-..
 Vacuum Ham Press: "Selo-Protecon"
 SVP-20N
 Meat Tenderizer: "Selo-Protecon"
 PMT40
 Pickle Injector: "Selo-Protecon"
 SPI-440
 "Bulk Lift" Semi Bulk Containers:
 B/L NS-FG (For dry products
 only.)
 Bench Top Mince Master: GL-86

GRINNELL SUPPLY SALES CO.

PHILADELPHIA, PENNSYLVANIA

Sanitary Butterfly Valve: Series
 8000

GROEN DIV. DOVER CORP.

ELK GROVE VILLAGE, ILLINOIS

S/S Kettles, table top, steam
 jacketed, direct steam and self
 contained electric: TDC/2-..
 S/S Kettle w/Agitator (Agitator
 removed daily for cleaning and
 inspection): INA-., INA-..
 S/S Kettle, steam jacketed,

tilting, with twin agitators:
DN/TA-..., DN/TA-..., DTA/3-..
Agitators, mixing (applied to model
N Kettles): TA-..., TA-..., RA-...,
RA-..., NEM-..., NEM-..., DA/1-...,
DA/1-..., DA/2-..., DA/2-...,
INA/2-..., INA/2-..
S/S Kettle, steam jacketed,
w/planetary mixer: DPM..., DPM..
Braising pan, tilt type: FPC-...,
HFP/1-..
Perforated baskets: I, II.
S/S Tank, jacketed, top entering
mixer: FVJ/TM..., FVJ/TM..
S/S Tank, sloped bottom: OVS-...,
OVS-..
Cooker/Mixer: DTA/3-..
S/S Kettles, steam jacketed,
tilting: D-..., DT-..., DN-...,
DN-..., DL-..., D2-..., D2L-..
S/S Kettles, steam jacketed,
Stationary, PT-..., PT-..., FT-...,
FT-..., GT-..., GT-..., N-..., N-...,
GPT
S/S Kettles, steam jacketed, self
contained, gas fired: AH/1-...,
AH/1-..., HH/2-..., HH/3-..
S/S Kettle, steam jacketed,
self-contained, electric: EE-...,
AE/1-..
Ribbon Blender: NTRR500
S/S Mixing Kettle: DNEM-150
Continuous Scraped Wall Cooler
with Incline Mixer: DRC-3672(A)
Kettle: TDA/1-40
S/S Kettle, Steam Jacketed,
Self-Contained, Gas Fired:
HH/4-..
Steam Jacketed Mixing Kettle:
NVA/TA-250
Cooktank: CKCT-..
Batch Casing Cooler: 48/36, 42/24
Pump Fill Station: CKPF/2, CKPF
S/S Kettle, steam jacketed,
self-contained, electric,
tilting: DEE/4..
Vacuum Pressure Steam Jacketed
Mixing Kettle: RA-20
Steam Jacketed Mixing Kettle:
RA(V)-300
Braising Pan, Tilt Type: HFP/2-.

J. E. GROTE CO., INC.

(Blacklick) COLUMBUS, OHIO

"Pepp-A-Matic" Pepperoni

Dispenser: FG1012001,
FG1012001S, FG1012001-2,
FG1012001-3, FG1012001-6,
FG-1012001-4

Slitting Machine: SL....

Slicer: S/A-522-SP

Sausage Quartering Machine:
300-D-300

Conveyor: 600-D-129

Cheese Shredder & Applicator:
200-D-100

Cheese Conveyor Scale: 204-D-600

Pendulum Slicer: FG101-2005

2-Station Pendulum Slicer:
FS-101-2005-25-Station Pendulum Slicer:
FG-101-2005-5

Post Pendulum Slicer:

FG-101-2005-1

Ham Cutting Conveyor: D1008262

"72" Slicer Applicator: 1272

Paper Feed Machine: D1007130-A

Slicer Applicator: 636

Cheese Barrel Cuber: 600-2139

Slitting Machine: 5000-3

Slicer/Applicator: 1204

Sauce Applicator: SA-..

Topping Applicator: AP-..

Flat Belt Conveyor: FB-....

Alignment Conveyor: AC-....

Round Segment Conveyor: RB-....

Sauce Applicator: SA-..

Topping Applicator: AP-..

Flat Belt Conveyor: FB-....

Alignment Conveyor: AC-..

Round Segment Conveyor: RB-....

Conveyor: LC-....

Slicer Applicator: SA-3517-2

Conveyor: CC-....

Pendulum Slicer: FG-101-2005-2

Slicer (Single Head): S/A-...

Slicer (Multi Head): S/A-....

Slicer (Single Head, Split):

S/A-....

Slicer (Multi Head, Split):

S/A-....

Paper Feed Conveyor: PFC-..

Slitting Machine: SL-....-C

GROVE DALE CORPORATION

SAN JOSE, CALIFORNIA

Flite Feeder: FF5-1.2

Reversible Conveyor: 6000

GSE SCALE SYSTEMS

FARMINGTON HILLS, MICHIGAN

Platform Scale (w/Suitable stand):
or floor mounted): 4430....,
4440...., 4450....

Platform Scale: 454.-S, 457.-S,
458.-S, 620, 622 RI, 625 RI, 4501,
4515, 4525, 4530

B. F. GUMP

BUFFALO, NEW YORK

Bar-Nun Incline Pressure Sifter:
CP-43

- H -

H & H EQUIPMENT

ATHENS, GEORGIA

Low Friction Accumulator Conveyor:
1000

H & H MAINTENANCE

LAUREL, DELAWARE

Gizzard Rework Station: GPR-4000

H & H POULTRY EQUIPMENT COMPANY

REHOBOTH, DELAWARE

Neck Breaker: I, II

H & R FIBERGLASS, INC.

SOUTH CHICAGO HEIGHTS, ILLINOIS

Dry Ice Storage Container: HR-PB

HABASIT BELTING, INC.

CHAMBLEE, GEORGIA

Belts (Food Contact) (Smooth side
for product contact): (PV-20,
PG-20, FAB-5E, FAB-8E, FAB-12E,
FNB-5E, FNB-8E, PUG-8NF-VAR-2,
FNB-3P, FNB-2E, FAB-2E

Belts (Packaged Product Only):

FNI-2E, FNI-5ER, FNI-12E, PF-10
(Belts with cotton carcasses
must have edges sealed with
acceptable compound)

Belts (Food Contact): FAW-5E,
FAF-12E

Belts (direct food contact):

5NB-5EQ, HNB-5E, HNB-8E, HNB-12E,
HNB-2E, XVT-952, FAB-5ER

HACKMAN-MKT, INC.

NORCROSS, GEORGIA

Koltek Valve

HALL EQUIPMENT COMPANY

ALTO, GEORGIA

Conveyors: FBA..., FBB...,
FBVA..., FBVB..., HFBA...,
HFBBA..., HFBVA..., HFBVB...

HAMILTON KETTLES

CINCINNATI, OHIO

Kettle w/Agitator: A

Open Top Kettle (No Agitator) CW,
A, B, C, SA, SB

S/S Perforated Basket: BA

Agitator Single Motion: SM-1, SM-2,
SM-3

Heat Exchanger: SC

Plug Valve: 3, 4

Double Motion Agitator: DM-US

Triple Motion Agitator w/Welded

Paddles: TA-1, 2, 3, 4

Pressure Cooker Kettle: PC-US

HAMILTON TANK AND METAL WORKS

BROOKLYN, NEW YORK

S/S Roasting Machine 707

HAMJERN A/S

N 2301 HAMAR, NORWAY

Cattle Hide Puller: 35

Stripping Knife w/Sterilizer:

"Hamjern" 10-4

Lifting Support Boom: "Hamjern"
10-.

Shank Lifter: "Hamjern" 10-1

Hide/Pelt Puller: "Hamjern" HJ10

HAMMERLUND MANUFACTURING COMPANY, INC.

HOPKINS, MINNESOTA

Meat Cutting Table: HF-122

Conveyorized Boning Table: MLH-503

Conveyor: MLH-502-A, 502-A

HANTOVER, INC.

KANSAS CITY, MISSOURI

Tag Fastener: Tag Fast II

Tag Fastener Gun: Tag Fast III

Offal Chill Basket: 17521

S/S Curing Soaking Vat: 17551

Round Nose Truck: 16951

Galvanized Truck: 16976

General Purpose Truck: 17002

Utility Truck: 17251

S/S Heavy Duty Meat Truck

Galvanized Heavy Duty Meat Truck

S/S Meat Truck: Cat. #16605
 Cattle Paunch Truck: 16902
 Rohwer Meat Filler: 21820
 Bottom Dump Bucket: 1340-X
 Screw Conveyor: 66
 Conveyor: 65
 Mold Truck: 226
 Batching Conveyor: 64
 Tables: 2000, 3200, 4400
 Sausage Cage: 1860
 Lazy Susan Tables: 5100
 Trucks: 17021, 16921, 16926,
 16932, 16938
 Offal Pan Truck: 17501
 Head Flush Cabinet: 19250
 Pan Truck: 7304
 Smokehouse Tray: 15537
 Smokehouse Trays (Nylon Coated):
 15600, 15603
 Smokehouse Truck: 15536
 Smokehouse Cage: 15535
 Perforated Cook Basket: 23431
 Cook Tank, Open Top: 23430
 Tripe Umbrella: 3636
 Wire Basket: 15513, 15515
 Wire Basket, Nylon Coated: 15514,
 15516
 Tripe Scalding: 36...
 Revolving Tripe Inspection Stand:
 19346
 Revolving Head Flushing Stand:
 4868, 4868-S
 Collapsible Sausage Cage: 15765,
 15765-S
 Special Smokehouse Tree: 15717,
 15717-S
 Ham and Bacon Tree: 15713,
 15713-S, 15703, 15703-S
 Head Inspection Rack: 19230
 Stationary Viscera Inspection
 Table: 19201
 Hog Viscera Inspection Table:
 19265, 66-VP (Sanitized with 180
 F. water.)
 Revolving Head Flush Cabinet: 4868
 Ham and Bacon Truck: 17132
 Cook Truck: 11619
 Liver Truck: 17110
 Dump Bucket: 22050
 Shelf Trucks: 7281, 17360, 17361,
 17362, 17363, 17364, 17365,
 17366, 17367, 17368, 17380, 17385
 Loaf Chill Truck: 17536
 Head Work-up Table: 19220
 Pluck Table: 19215, 19213
 Cattle Paunch Table: 19278
 Loin Rack: 15720
 Plastic Offal Tray: 17224
 S/S Boning Conveyor: 65-SSB
 S/S Molds: 30000 thru 30053
 S/S Loaf Pans: 30000-93
 Hog Scalding Tub: 50137
 Boning Tables: 2400, 3000
 Sausage Stuffing Table: 2500
 Sausage Hanging Truck: 15641
 Cattle Head Inspection Trucks:
 17040, 17401
 Gambreling Table: 19258
 Table: 66-VP
 S/S Slat Top Conveyor 66 SLT
 Liver Truck W/Drip Pan: 17107
 Tripe Washer & Cleaner: 57, 67, 67P
 68, 88, 570P, 670P, 680P, 880P
 Tripe Defatter & Refiner: 555R,

666R, 68R, 570RD, 670, 670RD,
 680RD, 880RD
 Washer Elevator: 475
 Refiner Elevator: 375
 Inspection Table: 1000
 Stripping Knife/with Sterilizer:
 "Hamjern" 10-4
 Lifting Support Boom: "Hamjern"
 10-
 Shank Lifter: "Hamjern" 10-1
 Hide/Pelt Puller: "Hamjern" HJ10
 Centrifugal Beef Foot Cleaner:
 76P, 777P, 87P
 Hoof Remover: "Deser"
 Turbovac Vacuum Packaging Machine:
 SB320, SB415, SB415H, SB500,
 SB500-11", SB800, SB1000,
 SB1000-11"
 Vacuum Stuffer: "OMET" TCS-300-HF
 Mini Smokehouses: "AFOS" 60 and 120
 Tender-Vac Tumbler: VT-..., VT-....
 Grease and Slime Removal Machine:
 "La Parmentiere" 12C, 25C, 45C,
 56C, 66C, 60C, 100C
 Centrifugal Beef Foot Cleaner: 76
 Hide Puller: "Hantover" 100

HAPMAN CONVEYOR COMPANY

KALAMAZOO, MICHIGAN
 Conveyor: P-300
 Helix Conveyor: 500

HARKNESS FOODS, INC.

RHODE ISLAND
 "Steen" Poultry Skinning Machine
 III
 Poultry Skinning Machine Feeder:
 11
 Poultry Thigh-Drumstick Deboner:
 147

WALTER HARNED COMPANY

WICHITA, KANSAS
 S/S Pickle Pump (for manual pumping
 operations): SS133EC, SS233EC,
 SS133EG, SS233EG
 Smokehouse: 300S, 400S
 Low Voltage Electrical Stimulator:
 48 VAC

HARRISON HOUSE

FT. WAYNE, INDIANA
 Bagging & Pasta Table: 147
 Bagging & Sorting Table: 75
 Onion Bin: 91
 Onion Cutter: 92
 Poultry Bin: 38
 Table: 66

RUSSELL HARRINGTON CUTLERY, INC.

SOUTHBRIDGE, MASSACHUSETTS
 Carcass Saw: M-59

HARRISON'S WELDING AND FABRICATING

INC., KNOXVILLE, TENNESSEE
 Conveyor: H.W.F. 1982-1

HARTMAN SCALE COMPANY

PERKASIE, PENNSYLVANIA
 Digital Scale: DJ-320

HAULTAIN-CHAMPION COMPANY

OAKLAND, CALIFORNIA
 Belt (Food Contact): (Food King)

58-NOS, (Food King) 78-NOS, (Food
 King) 98 NOS, Sno-Tex, Sno-Tex
 Junior
 Belt (Fully Packaged Product): 3
 ply Sno-Cone (Rough Top)

HAUSER MACHINERY LIMITED

SCARBOROUGH, ONTARIO, CANADA
 Gravity Filler: T-85

HAYES MACHINE CO.

MARSHALL, MICHIGAN
 Cartoning Machine: CM-100C-S,
 515-B-...-S, 519, "518, Series B"

HAYON MANUFACTURING AND ENGINEERING

CORP., FRAMINGHAM, MASSACHUSETTS
 Pan Greaser: 6400, 6600, 6700

HAYSEN MFG. COMPANY

SHEBOYGAN, WISCONSIN
 Packaging Machine: Econ-O-Line
 Horizontal Form-Fill-Seal
 Packaging Machine: RT-110,
 RT-112, RT-113, RT-114, RT-118,
 RT-413, RT-414
 Vertical Form, Fill, & Seal
 Packaging Machine: A, B, C, CM,
 AP-16
 Vertical Form, Fill, and Seal
 Machine: 2&2, "Ultima" 7-...,
 12-..., 14-..., 22-..., 95-..., S.F.
 Wrapping Machine: 43-L
 Flex-Vac Pouch Packaging Machine:
 6-9-....
 Flex-Vac-Rotary Pouch Packaging
 Machine: 6-7-..., 6-10-....
 Dataweigh Combination Weighing
 Systems: ADW-...-RW1-...,
 ADW-...-RW-....

HEAT & CONTROL, INC.

SO. SAN FRANCISCO, CALIFORNIA
 Breaded Product Fryer: BPF-.....
 Oil Heat Exchanger: HHXIA15
 Motorized Catch Box: MCB, DPF
 Electric Oven: 1R
 Feed Conveyor: FC
 Flour Applicator: BB-D
 Wet Feeder: BB-WF
 Batter Applier: BB-B
 Transfer Conveyor: BB-C
 Heat Exchanger: HU, HAU
 Multi-Purpose Oven: MPOB-.....,
 MPOC-....., MPO-D-.....-2L
 Multi-Purpose Ovens MPO-D-...,
 MPO-D-...-E
 Electric Multi-Purpose Oven:
 MPOC....
 Char-Broil Brander: CBBA-30
 Continuous Oil Filter: CF-5112
 Continuous Fryer: MPF-....
 Two Zone Gas Fired Oven
 MPO-d-...-2z
 Computerized Weighing Scale:
 CCW-...-RLC-WP-T,
 CCW-...-RLC-WP-S
 S/S Computerized Weighing Scale:
 "ISHIDA" CCW-S-2-....
 Rotary Brander: RB-....
 Breeding Machine: NB-...
 Batter Machine: NBA-...
 Former: NF
 Multi-Purpose Oven: MPO-E....

Ishida Computer Combination Weigher:
CCW-4...-...
Breeding Machine: BD-3..
Batter Applicator: BA-3..
Weigher: LCW-11.-WP
Salt Dispenser: BTF-C....
Filter Machine: CBF.., CBF(..)

HEAT SEALING EQUIPMENT COMPANY

CLEVELAND, OHIO
Wrapping Unit: 110
Wrapping Table w/Film Dispenser:
HTP-...
Vertical Primal Wrapper: VPW-50,
VPW-60
Primal Wrapper: PW-36, PW-42
Wrapping Machine: 1...-., 6...-.,
8...-., 9...-..
Belt Sealer: 555, 560
S/S Tables: KK-1S, KS-1S
Shrink Wrapping Units: HS115S,
HS1420S, HS1420DS, HS2024S,
HS2024DS (with or without
accessories kit)

F. C. HEIDEN, INCORPORATED

MANITOWAC, WISCONSIN
Liquid Smoke Spray Cabinet: 550

HEINEN FREEZING SYSTEM, INC.

WOODSTOCK, ILLINOIS
Spiral Freezer: "Helix" 85
(Acceptance applies to the
conveyor only. Each installation
must be reviewed by the Equipment
Branch.)

HEINRICH FREY MASCHINENBAU GMBH

HERBRECHTINGEN/BRENN, WEST GERMANY
Continuous Vacuum Stuffer: "Konti"

B. HELLER & COMPANY

CHICAGO, ILLINOIS
Pneumatic-Automatic Nozzle:
Charsol C-10
"Metercator" Liquid Dispenser: 480

HEMA INTERNATIONAL, INC.

QUIMPER, FRANCE
Filling Machine: DM-500, DM-60-CB,
DM-120
Filling Machine: MR-., PMR-.,
EC-., PMRD/75/42
Automatic Hog Carcass Splitter:
60..
Vacuum Can Sealer: SHV-40A

HEMA U. S. A. INC.

SANDY, UTAH
Feed Conveyor: FC-.....
Filling Machine: MPF-.....,
DRS.....
Feeder Conveyor: FC-.....
Filling System: MPFS-.....

HENNY PENNY CORPORATION

EATON, OHIO
Deep Fat Fryer: 500 PHT, 600 PHT
Breeding Machine: BM-110
Smoker/Cooker: PS-145, PS-190

HERCULES INDUSTRIES

NASHVILLE, TENNESSEE
Dumper: EZ-1006048

Column Dumper: SC-..... Hercules
Industries

GEBRUDER HERLITZ GMBH CO. KG

SOEST WESTFALEN, WEST GERMANY
Chop and Slice Machine: A80K

HEWITT-ROBBINS INC.

FLORENCE, KENTUCKY
Belts (Food Contact) White:
67-4076, 4080, 7-4801, 7-4071,
7-4097, 22-3016, 22-3021, Tan:
67-4075, 4078
Belts (Packaged Product Only):
7-4076

HICKORY SPECIALTIES, INC.

CROSSVILLE, TENNESSEE
Plastic Storage Tank: ZPT80
Liquid Smoke Shower Cabinet:
TSC-....

OTTO L. HILGNER CO.

HATFIELD, PENNSYLVANIA
Leg Holding Machine with
Sterilizer: 333

HILL AND SON, INC

BALL GROUND, GEORGIA
Poultry Thigh Deboner: M-1200,
M-1200-A

HINDS-BOCK CORP.

REDMOND, WASHINGTON
Conveyor: SC-....
Piston Filler: SP-64, SP-128,
2P-64, 2P-128, 2P-156, 4P-08,
5P-03, 6P-02, .P.., .P-P..
"U" Shaped Hopper with Agitator:
UHA-..
Pumps: P-..., P-...H

HI-SPEED CHECKWEIGHER CO., INC.

ITHACA, NEW YORK
Poultry Sizer: SS-70, SS-70...
Product Flow Diverter: MFDA..
Checkweigher AA-78, AA78-...,
AA78-PWP
Scale: HEC-85, PWP Product Flow
Diverter: MFDA2
Metal Detector (without conveyor):
MD
Metal Detector Search Head (for
packaged product only): MD-2
Netweigher/Checkweigher: HSNA-86

HOBART CORPORATION

TROY, OHIO
Band Saw: 5212, 5216, 5514,
5514-HS, 5614DU-HS, 5216-D,
5614TNU, 5614TNU-HS
Meat Saw: 5614 w S/S base
Belt Conveyor: BC-1813
Vertical Conveyor: SC-90-56,
SC-90-56A, SC-90-66
Loaf Conveyor: CB-0606
Blender: BL-20, BL-30G
Food Cutter: 8141, 8181-D
Grinder: 4046, 4056, 4146, 4152,
4156, 4166, 4256, 4632, 4732,
4812, 4822, 4632A, 4732A
Mixer: A-200-D, D-300-D, H-600-D,
L-800-D, M-802-U, M-802-UG,
V-1401-U, V-1401-UG, H-600-DT,

D-300-DT, A-200-DT, AS-200-D,
AS-200-DT, A-200-FD,
A-200-FDT, AS-200-FD, AS-200-FDT
Mixer/Grinder: 4266, 4346, 4352,
4246, 4356A, 4356J, 4246-S,
4246-HD

Mixer/Grinder/Chiller: 4356C
Vertical Cutter/Mixer: VCM-25, US,
VCM-40 US, VCM-130 US
Patty Machine: PM-60, PM-60-A
Rotary Meat Flaker: RF-15
Slicer: 1612, 1712, 1612E, 1712E,
1712RE

Tenderizer: 403-U
Larding Attachment: 21
Loaf Mold: 80
Wrapping Machine: FC, ESW
Wrap Station: W-3
S/S Scales: Standard 7000 Series
Scales: 402, 1733-P, 1733-SS, 3000,
7000, 1500 U, 1500 VU.
Scales (with Separate Table or
Stand): 1000, 1000S, 2000S,
1510U, 1510-2U, 1540U, 1520,
1541, 1800, 1840, 1850, 1860,
1841, 1870

Counter Beam Scale: 41-1000SP,
41-1050SP
Spring Dial Scale: 45-1000SP,
45-1050SP
Single Beam Scale: 45-3132-HOB-SP
Double Beam Scale:
41-3132-HOB-A21-SP
Full Capacity Beam Scale:
41-3132-HOB-HO3-SP
Bone Dust Remover: ABR-1-U
Cutter/Mixer: HCM-300, HCM-450
Scale Counter Spring Dial: HOB-15
Saws-Slant: 5700D
Saws-Vertical: 5701D, 5801
Scale & Packaging System: 5000,
1865

Receiving Scale: 7900-..
Scale: 1871
Molder: 80A, 80
Refrigerator, Model Q.. S/S
Freezer, Model QF..S/S
Food Cutter: 8186-U, 84186-U
Scale/Printer: SP-80, SP-1500
Fryer: GF.65
Scale Printer:
Display/Keyboard/Printer,
SP-1500P; S/S Weighing Elements,
SP-1500S & CSWS

WILLIAM HODGES & CO. / DIV. OF FALCON

PRODUCTS, INC. ST. LOUIS MISSOURI
Modular Shelving Systems: "Post
Master Plus" and "Stackmaster"
(For packaged product only.)

HOEGGER ALPINA A.G.

GOSSAU, SWITZERLAND
Alpina Cutter: PB-50, PB-60,
PB-80, PB-125, PB-200, PB-300,
PB-500
Alpine Clipping Machine: DK-1060
Automatic Vacuum Filler and
Stuffer: KF-1100, KF-1070,
KF-1140
Alpina Vacuum Cutter: PBV-200-1110,
PBV-330-1110, PBV-540-1110
Piston Stuffer: "Alpina"
EWF30-1150

Continuous Vacuum Stuffer: KF 1071
 Vacuum Cutter Mixers: "Alpina" PBV
 200-1110, PBV 330-1110, PBV
 540-1110
 Cutter Mixers: "Alpina" PB 200-1150,
 PB 330-1150, PB 540-1150
 Double Clippers: DK-1061, DKF-15,
 DKF-18
 Vacuum Filler: "Alpina" KF-450

HOLLEY EQUIPMENT COMPANY

GAINESVILLE, GEORGIA
 S/S Chill Tank: TD-84
 Cooked Poultry Parts Deboner:
 CWM-84
 Belt Conveyor: BC-84

HOLLY SYSTEMS, INC.

BOCA RATON, FLORIDA
 Patty Machine: "Ultimate" 1, 1A

HOLLYMATIC CORPORATION

COUNTRYSIDE, ILLINOIS
 Patty Machine: 745
 Vacuum Machine: CV-3H-S, CV-4B-S,
 CV-5-S, CV-4S-J, LVI, LVII Super,
 Minivacs, Minivac Tandem
 Conveyor: 611
 Grinder-Mixer: GMG, GMG-150,
 GMG-180, GMG-180A, GMG-175
 Patty Machines: Super 54, 400,
 500, 500A, 580, Powerform 800,
 Powerform 840, 840-A, 200-U,
 HG-850, 2077
 Conveyor: 612
 Tenderizer: AMT-650, AMT-625,
 625-A, 625-B, 675
 Meat Log Cutter: 369
 Speed Steak Machine: BA
 Power Core Conveyor: 845, 805
 Seasoning Injector: 660
 Hydraform: 670, 670-A
 "Cow Puncher" Scoring Conveyor:
 837, 814, 535
 Cheese Spreader: CS-..
 Patty Machine: 879, 880
 Loading Conveyor: 818
 Precision Bulker: 120
 Automatic Feed Grinder: 190
 Patty Machine: 8/65
 Piston Stuffer: 25S, 55S
 Vacuum Packaging Machine: CV-3C-S,
 CV-8CS, LV10

HOLLYWOOD PLASTICS, INC.

LOS ANGELES CALIFORNIA
 Tote Boxes: Types 1, 2, 3, 4, 5, 7

THE HOLMAN GROUP, INC.

SACO, MAINE
 Fully Conveyorized Baker: 418HX

HOLMATIC, INC.

SOUTH SAN FRANCISCO, CALIFORNIA
 Filling Machine w/o Agitator:
 DF-10, DF-20
 Agitator for Filler: DF-10,
 AD7-10/20
 Packaging Machine: CM-13
 Tray Sealing System: TR-2S

HOLTGREVEN SCALE & ELECTRONICS CORP.

FINDLAY, OHIO
 S/S Low Profile Scale: 10,000#X1#LP

DOUGLAS HOMS CORP.

BELMONT, CALIFORNIA
 S/S Dial Scales w/Dashpots
 (Platform with welded studs &
 wing nuts for easy removal):
 28DS, 1000DS, 24DS, 5DA, 10DS,
 20DS
 Dial Scales w/Dashpots: 5DC, 10DC,
 20DC, 24DC, 28DC, 2000DC

HONSA ERGONOMIC TECHNOLOGIES, INC.

ROCK ISLAND, ILLINOIS
 Ergonomic Rotary Knife Handle
 Attachment: HT0001 & 1A; HT0002,
 HT0002A, HT5...

HOOPER ENGINEERING COMPANY

ELMHURST, ILLINOIS
 VAC Packaging Machine: 503, 504,
 1000, 505, 1500, 1501, 1600,
 1000-B, 2500, 1000C, 1000D
 Vacuum Packaging Machine: 2600,
 4000

HOOPER, INC.

ITASCA, ILLINOIS
 Vacuum Packaging Machine: N-2500

HOOVER GROUP, INC.

BEATRICE, NEBRASKA
 Tote Bulk Handling System: 260

HORIX MFG. COMPANY

PITTSBURGH, PENNSYLVANIA
 Flo Fill Filler: HB-...-DA,
 HF-...-DA, HA-...-DA

HORIZON ENGINEERING CO.

SPOKANE, WASHINGTON
 Cortoner: FG-114

HOSHIZAKI AMERICA, INCL

PEACHTREE CITY, GA
 Ice Machine: F-1101AU, F-1101AWU,
 F-1101ASU, F-441U

HOWE CORPORATION

CHICAGO, ILLINOIS
 Ice Flaker (w/Storage Bin): 20-E
 Ice Flaker (Hanging): 30-EE
 Ice Makers: 10-E, 15-E
 Ice Flakers: ..E, ...E
 Ice Flaker (Hanging): 30EA

S. HOWES COMPANY

SILVER CREEK, NEW YORK
 Incline Screw Conveyor
 Mixer: DA-...

HOWE-RICHARDSON SCALE COMPANY

CLIFTON, NEW JERSEY
 XL Beam Scale (w/S/S Platform & a
 Stand): 5400-S, 5401-S, 5402-S
 Magna-Weight Bench Scale (w/S/S
 Platform & a Stand): 5600-1-S,
 5700-1-S, 5800-1-S
 XL Dial Scale (w/S/S Platform &
 a Stand): 6400-S, 6401-S, 6402-S
 XL Weight-O-Graph Scale (w/S/S
 Platform & a Stand): 7401-S,
 7402-S
 Magna-View, DPMV, Scale (w/S/S
 Platform & a Stand): 9300-1-S,

9400-1-S, 9500-1-S
 Magna-View, SPMV, Scale: 9600-1-S,
 9700-1-S, 9800-1-S
 Mechano-Weight Scale (w/S/S
 Platform & a Stand): 5700-3-S,
 5800-3-S

A. W. HUGHES COMPANY

BENSENVILLE, ILLINOIS
 Aer-Vac Unit
 Comvac Unit
 Rotoclaw: Mark II
 Rotoclawer: Mark III
 Rotoclaw Junior

HUGHES CO., INC.

COLUMBUS, WISCONSIN
 Rotary Drum Blancher: 02585, 02586,
 02587, 02867
 Auger Blancher: 80, 120, 160
 Oscillating Conveyor: 100
 Insulated Rotary Drum Blancher:
 06104, 06109, 06114, 06179
 Insulated Rotary Blancher: 06-250
 Belt Cooler: 12-636
 Dewatering Shaker: 22
 Cooling Rinse Reel: 03-300, 03-200
 Rotary Drum Blancher: 041008,
 0410012, 041016, 041020
 Insulated Rotary Blancher: 042008,
 042012, 042020, 042016

HUNTINGTON INDUSTRIES

BETHRAYA, PENNSYLVANIA
 Tray Maker Machine

HUSSMAN FOOD SERVICE

DES PERES, MISSOURI
 Char Broiler: 800

HUSSMANN FOOD SERVICE COMPANY

ST. LOUIS, MISSOURI
 Continuous Oven: CTX-Gemini

H-WORTH, INC.

SHEBOYGAN FALLS, WISCONSIN
 Sausage Machine: 100

HYCOR CORPORATION

LAKE BLUFF, ILLINOIS
 S/S Rotary Strainer: RSM....

HYDRO-THERMAL CORP.

MILWAUKEE, WISCONSIN
 Wizzard Drum Opener: F (Cut Outside
 the Chime)

HYTROL CONVEYOR COMPANY INC.

JONESBORO, ARKANSAS
 Poultry Parts Conveyor: TR-78
 Conveyor TA-79-G

- I -

ICORE DIV./ACUREX CORP.

MOUNTAIN VIEW, CALIFORNIA
 Checkweigher-Classifer: 400
 Series, 500 Series, 1200 Series,
 1700W, 1700S/S, 2000W, 2000S/S
 Series
 Sorting Conveyor, Channelizer: CH
 Metal Detector (For Unpackaged

Product): 60 Series, 70 Series,
80 Series
Checkweigher: Mark II, Mark IIA,
Mark III
Weightable/Conveyors: Frame 22,
Frame 23, Frame 33, Frame 40

IDEAL EQUIPMENT CO., LTD.
MONTREAL, QUEBEC, CANADA
Packaging Machine: SL...

ILAPAK, INC.
PENNDL, PENNSYLVANIA
Wrapping Machines: JAGUAR,
TARGA-40A, TARGA-50A, TARGA-60A,
"PANDA", "LYNX", "DELTA"
Vertical Form, Fill, and Seal
Machines: "Vega" P, S, SP, HS
Vertical Form, Fill, and Seal
Machine: "Vegatronic" 300, 400, S,
P, SP

ILLINOIS CUSTOM EQUIPMENT CO.
CHICAGO, ILLINOIS
Cap and Clip Cutter: 350-1, 350-2
Chub Cutter: CC-1, 11
Automatic Stockinette Loader: SL-II

IMA INDUSTRIA MACCHINE
ITALY
Tortellini Machine: MGT 250,
MGT..PL..., AA...
Ravioli/Tortellini Machine:
MGC..P/..., R/N....
Sheeter/Kneader: SA..., CA...

INAUEN MASHINEN A.G.
HERISAU, SWITZERLAND
Vacuum Packaging Machines, Series
VC/999: 01DK/01DKN, 03DK/03DKN,
04DK/04DKN, 07DK, 07DKB,
07DK/DKN, 06E
Hot Water Shrink Tanks: 25.48E,
25.48D, 62.41, 85.47E, 85.47D
Bag Loading System: VC 999
Bag Dispenser: Series VC-999
Vacuum Packaging Machine: 09

INDEPENDENT PRODUCTS CO., INC.
MONTREAL, QUEBEC, CANADA
Natural Casing Brake: 1BL

INDUSTRIAL DESIGN & MACHINE CO.
NORFOLK, VIRGINIA
Fat Measuring Tool: H-2622-R1
Ham Circumference & Carcass Length
Measuring Tool: H-2622-R2
Ham Gauge Tool: G-2789-1

INDUSTRIAL GAS DIVISION
AIR PRODUCTS AND CHEMICALS, INC.
ALLENTOWN, PENNSYLVANIA
Freezer: "Cryo-Quick" GR-.....PO

INDUSTRIAL HARDFACING, INC.
LAMONI, IOWA
S/S Prebreaker: IHIPBR-24SSE

INDUSTRIAL INNOVATIONS, INC.
RENFREW, PENNSYLVANIA
Liver Dewatering System (Incline
Conveyor, Dewatering Shaker, and
Lazy Susan): APS-3

INDUSTRIAL KNITTING INC.
MONTREAL, QUEBEC, CANADA
Fully Automatic Netting Machine: 44
Air Operated Meat Stuffing Machine:
1616

INDUSTRIAL MACHINE SERVICES
PLAINVIEW, TX
Down Hide Puller: 1125
Head Hold Down: 1126
Intestine Trimming & Splitting
Machine: 1129
Core Sampling Machine: 1131
Knuckle Puller: K6D-A
Carcass Splitting Platform: 1134
Hock Cutter Automation Bracket: 1136

INDUSTRIAL MARKETING INTERNATIONAL
SOUTH ORANGE, NEW JERSEY
Closing Machine: YR:SV

INDUSTRIAL METAL PRODUCTS CO. INC.
SAN BRUNO, CALIFORNIA
Vibrating Conveyor: 711

INDUSTRIAL PARK MACHINE & TOOL CO.,
INC., SOUTH CHICAGO, ILLINOIS
Excel Pak Systems Cartoner: A4-83

INDUSTRIAL SPECIALTIES CORP.
NIXA, MISSOURI
Automatic Turkey Basting Unit: 5T

INDU-TRONICS
GAINESVILLE, GEORGIA
Automatic Poultry Sizing Scale:
SMS-SSL836, 200BB "Silverline",
Silverline System "XL", XL-6R

IN-LINE PACKAGING, INC.
FORT MYERS, FLORIDA
Preformed Tray Vacuum Packaging
Machine: Gorrac... (Series 10,
20, 40, 60, 80, 120, & 160)

INTEDGE INDUSTRIES, INC.
ROSELAND, NEW JERSEY
Food Processor: FM...T, CM....T

INTEGRAL PROCESS SYSTEMS, INC.
PARK FOREST, ILLINOIS
Cryotransfer Freezer: 18-11, 24-11,
36-11, C....
Nitrogen Freezer: ..2, ..3, ..4
Cheese Applicator: C-24, C-36
Sauce Applicator: S-24, S-38
Shuttle Conveyor: 618, 624, 836,
848, SC..., SC..., SC....S
Cryotransfer Freezer Tunnel:
XB-..., C (Carbon Dioxide), CK
(Liquid Nitrogen)
Automatic Patty Collator-Shingler:
IPS-SGO2
Conveyor: 2-30, C.T.
CO2 Freezer: C-.....-1

INTERLAKE PACKAGING CORPORATION
RACINE, WISCONSIN
Clipper Machine: R73K4

INTERMETRO INDUSTRIES CORPORATION
WILKES-BARRE, PENNSYLVANIA
Shelving (to be used only for
packaged product): "Super Erecta"

Metro Seal, "Metro Max Open Grid"

INTERNATIONAL MARKETING
LINCOLN, NEBRASKA
"Dura Life" Plastic Drums: Sealable
Plastic Head and Slipon Lid

INTERNATIONAL OFFICE APPLIANCES
NEW YORK, NEW YORK
Cyclone Meat Roll Tying Machine:
TS25
"Dove" Meat Roll Tying Machine: DT1

INTERNATIONAL SALT COMPANY
CLARKS SUMMIT, PENNSYLVANIA
Brine Tank: Wood
Lixator: Sterling
Brinemaker "Sterling Brinopak":
IS-....
Pur-O-Pak Brine Purification
System: PP3000, PP6000, PP12,000
Fiberglass Polyester Brine Tank:
81-060

INTRALOX, INC.
NEW ORLEANS, LOUISIANA
Belt (Food Contact) Plastic Open
Hinge: KD10900
Belting (Food Contact): Flat Top
Intralox CD-1
Belt (Food Contact) 1" Pitch Flush
Grid: 10800, 10800 FLT
Belt Open Area: 30000
Plastic Belts (Food Contact):
Plastic Open Hinge w/Side
Guards: 10900SG
Plastic Open Hinge w/Streamlined
Flights: 10900 FLT
Plastic Open Hinge W/Streamlined
Flights and Side Guards: 10900
FLT/SG
Flat Top Belt: CD-1-HD
Belt (Food Contact) 1" Pitch Raised
Rib: 10880
Flat Top Belt (Food Contact): 800-FT
Flighted Series: 800-FT/FLT
Plastic Belt (Food Contact) -
Open Hinge: 200-OH
Flat Top: 300-FT
1" Pitch Flush Grid: 100-FG
1" Pitch Flush Grid w/Flights:
100-FG/FLT
1" Pitch Flush Grid w/Sideguards:
100-FG/SG
1" Pitch Flush Grid w/Flights and
Sideguards: 100-FG/FLT/SG
w/Raised Rib: 900-RR
w/Flush Grid: 900-FG
Flighted Modules: 900-FG/FLT,
900-FG/WF
Open Area: 500-OA
1" Pitch Raised Rib: 100-RR
Heavy Duty Open Hinge: 400-OH
Heavy Duty Open Hinge w/Flights:
400-OH/FLT
Heavy Duty Open Hinge
w/Sideguards: 400-OH/SG
Heavy Duty Open Hinge w/Flights
and Sideguards: 400-OH/FLT/SG
Belt (Food Contact): 2000

IOWA BEEF PROCESSORS, INC.
DAKOTA CITY, NEBRASKA
Hide Stripper: D

Edible Fat and Bone Cyclone: FBC-1

IRC CORPORATION
WICKLIFFE, OHIO
Pump: 953028

IRVINE COAST ROYALTIES, INC.
NORTH HOLLYWOOD, CALIFORNIA
Spiral Slicing Machine: 1025-

ISHIDA SCALE MANUFACTURING CO.
SAKYO-KU, KYOTO, JAPAN
Digital Platform Scales: MT-..W,
MT-...W, MT-..SW
Digital Checkweighing Scale: MG-2500
S/S Platform Scale: 7120, 7060

ISLAND EQUIPMENT COMPANY
HIALEAH, FLORIDA
Bone Conveyor

ITC BREDDO DIVISION
KANSAS CITY, KANSAS
"Likwifier" Mixer. LOR-...
LOR-..., LOR-..., LOS-...
LOS-..., LOS-..., LORW-...
LORW-..., LORW-..., LOSW-...
LOSW-..., LOSW-....

ITT ENGINEERED VALVES
LANCASTER, PENNSYLVANIA
Diaphragm Valve: Series 4940-802-R2
Sanitary Type Diaphragm Valve:
...-4920-...-..., ...-4120-...-...
...-4930-...-..., ...-4130-...-...
...-4940-...-..., ...-4140-...-...
...-4770-...-..., ...-4170-...-...
...-4790-...-..., ...-4190-...-...

ITT JABSCO
HERTFORDSHIRE, ENGLAND
Sanitary Positive Displacement Pump:
25000, 25050, 25100, 25150, 25200,
25250, 25300, 25350

LEN E. IVARSON INC.
MILWAUKEE, WISCONSIN
"Schroder" Kombinator MKB
04/1781400 w/pump KL05, UKB
04/1781400 w/pump KL05
Margarine Packaging Machine "Bock"
FOB....
"Benhil" Margarine Filling &
Packaging Machine: 8345

- J -

J & B SAUSAGE COMPANY, INC.
WAELDER, TEXAS
S/S Meat Tumbler: VT-1000

J AND R MANUFACTURING
MESQUITE, TEXAS
"Oyler" Smoke Pit: SS-1, SS-2

JABSCO PRODUCTS A UNIT OF ITT CORP.
COSTA MESA, CALIFORNIA
Sanitary Pumps: Series 15010,
15030, 15050, 15070, 15170
Sanitary Positive Displacement
Pumps: 25500, 25550, 25600,
25650, 25750, 25800, 25850

Sanitary Centrifugal Pumps: 701,
702, 703

JACCARD CORPORATION
ORCHARD PARK, NEW YORK
Steak Cutter (Portion-Matic): 1070,
1070-A
Slider (Instant-Matic): CKS
Tenderizer (Tender-Matic): CA-100,
E-80, E-90, CA-101, CA-102, H, J,
E-93
Skinning Machines: GG-35G, GG-50G,
GG-45
Vacuum Packaging Machine: VC999...
"Super Jumbo"
Dicers: TA-84, TA-84S, TA-108S,
Treif Junior
Dicers: TA-108/3 and TA-108/4
Dicer/Slicers: Piccolo II, DerBy,
Sprint, Unimat 108, Unimat 108/2,
CuBemat 120, CuBemat 144
Injector Pokomat: P30/450, P8/270,
P20/310, P10/300, P14/300
Skinning Machines: GG-35P,
GG-35PB, GG-50A
Meat Slicer: TK-640, TK-920,
TG-180, TG220
Automatic Pickle Injector: PI-...
PI-7, PI-9, PI-13, PI-16, PI-25,
PI-40, PI-80
De-Rinding Machine: N-520
Pork Chop Cutter: "Candia"
Skinning Machine: EX45CP EX35CP,
45PS
Slicing Machine: TG-200, FG-250,
TAF-400, AUT, TAU FT-250
w/conveyor
Vacu-Matic Machine (Komet):
Vacu-Boy-Fix, Vacu-Boy-K2, S-150,
S-200, S-250, SD-220, SD-250,
S-5000, S-..., SD-...

JACOBSON MACHINE WORKS, INC.
MINNEAPOLIS, MINNESOTA
Meat Crusher "Full Nelson"
1-1614-B, 1-2214-B, 1-3414-B

LUTETIA JAEGAR, INC.
TAMPA, FLORIDA
Vacuum Tumbler: 4
S/S Vacuum Tumbler: 3
S/S Vacuum Tumbler: 5, 6
S/S Meat Loader: 2
Injector Tenderizer: 3
Tenderizer: 2T

JAMAR CORPORATION
ELMHURST, ILLINOIS
S/S Stuffing Horns: S, R, L, RB

JAMM INDUSTRIES
CHICAGO, ILLINOIS
S/S Wire Belt Conveyor: J-100,
JD-200, JD-300, JT-400

JAMES RIVER CORP.
KALAMAZOO, MICHIGAN
Packaging Machine: "Minnie-Mite" IPC
Bacon Cartoner: TUK-MK-2

HARRY P. JAMES
STOCKTON, CALIFORNIA
Sanitary Type Valve: 32, 23

JARVIS PRODUCTS CORPORATION
MIDDLETOWN, CONNECTICUT

Vent Cutter: VC **All Species**
(Surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F.
water or solution of 20 ppm
residual chlorine at point of
use.)
Dehider w/Rear End Exhaust: JC-1
Hydraulic Hock Cutter & Dehorer:
25C, 26K
Hydraulic Dehorer: 50-D
Hydraulic Cutter;
Hock/Dehorer/Loin Dropper: 30CL
Hydraulic Beef and Hog Head
Dropper: 3HD
Dehider: Starcraft
Air Scribe Saw: 600F, 600G
Air MultiPurpose Saw: 700F, 700G
Air Scribe & Loin Saw: 800F, 800G
Air Saw: 900F, 1000F
Hog Neck Breaker: 3300 HNB
Pneumatic Hock Cutter: 400 HC
Hock Cutter: HC-400, HC-500
Electric Bone Saw: 4001, 4002
Brisket Saw: 5 DM, MG-1
Electric Dehider: DH-1, DH-2, DH-3,
DH-4
Hydraulic Carcass Splitting Saw:
"Hydra-Splitter", OTT.
Loin Dropper: 25CL
Lung and Kidney Remover: LKE-1
Jarvis "Buster" Band Saws:
(Adequate sterilizing facilities
must be provided. This will
include a hot water hose with an
adequate supply of 180 F.
water.): H080, S760
Sig Flaying Knife (Not acceptable
for trimming grubs)
Electric Reciprocating Saw: 45E
Carcass Splitting Saw: 44
Air Reciprocating Saw: 45E
Individual Off-line High Pressure
Bird Washer with Chlorinator:
TC-100, C-100
Carcass Band Saw w/Water Flush and
Anti Drip Device: "Buster" III,
IV, V (The water flush device does
not preclude a suitable
sterilizing system.)
Dehider: Starcraft II
Sheep Dehorer: 425-8
Hydraulic Saw: 700F, 1000F
Oil Gland Cutter: OGC-1
Neck Breaker: DNB-1
Low Voltage Electrical Carcass
Stimulator: BV-80
Saw (one-piece blade): Wellsaw 404,
424, 444, 464
Saw: Wellsaw 504
Hydraulic Dehorer: 50G
Hydraulic Scribe Saw: 600 FS
Hydraulic Multi-Purpose Saw: 700 FS
Hydraulic Scribe & Loin Saw: 800 FS
Hydraulic-Hog Brisket Saw: HBS-2,
HBS-3
Pneumatic Poultry Neck or Leg
Cutter: CPE
Pneumatic Turkey Neck or Leg
Cutter: CPP
Tongue Bone Cutter: TBC
Dehider: Starcraft III, JC-2

Hock Cutter: 500HC
 Hog Brisket Saw: HBS-3
 Sheep Brisket Shear: 423-3
 Hog Splittin Saw (w/water flush and anti-drip device. This water flush does not preclude a suitable sterilizing system.): SK-1
 Hydraulic Dehorner: 80G
 Saw Sterilizing Box: ST-1
 (Operation, cleaning, sanitation, and maintenance schedule will be furnished with each saw.)
 Beef Carcass Splitting Saw: M-59
 Beef Hock Restrainer: BHR-1

DONALD S. JARVIS, INC.
 EDGE MONT, PENNSYLVANIA
 Scalder: H71-375
 "HollyReynolds" Chill Vat: 160

JASEC, INC.
 ATTICA, INDIANA
 Electric Carcass Stimulator: ..AC,
 ...AC, ..DC

JAYSON DESIGNS, U.S.A.
 ANAHEIM, CALIFORNIA
 Jayson Pie Machine: M/C Slimline

J. D. EQUIPMENT COMPANY
 DALLAS, TEXAS
 Cooker: CD-1, CD-2
 Dip Tank: BT-1

JENSEN ASSOCIATES INC.
 RIVER VALE, NEW JERSEY
 Chicken Dolly
 Cutting Board: Thermo-Plastic

JESCORP
 BARRINGTON, ILLINOIS
 Belt Vac Jar Closer: 2014-4

JET SPRAY
 WALTHAM, MASSACHUSETTS
 Refrigerated Dispenser: TJ3

JETNET CORPORATION
 CARNEGIE, PENNSYLVANIA
 Applicator (Jettyer Netting):
 Hand CHL, Hand CHM, Hand CXHL,
 Pneumatic FF-1001-Type-CAL,
 Pneumatic FF-1001-Type-CXAL
 Net Loading Cartridge: S/S
 "NetMatic" Net Loader: F-4000

J-HAWK PLASTICS
 LEAWOOD, KANSAS
 Cutting Board: Kimo Plastic

JOHNSON BROTHERS MANUFACTURING, LTD.
 WINNIPEG, MANITOBA, CANADA
 Cattle Head Skinning Stanchion:
 JPH-2
 Hide Puller: JP2-C

C. JOHNSON CHEESE EQUIPMENT, INC.
 PLAINFIELD, WISCONSIN

Horizontal Cheese Block Cutter:
 CJ-....

JOHNSON FOOD EQUIPMENT, INC. (FORMERLY
 SIMON-JOHNSON, INC.)
 KANSAS CITY, KANSAS

Poultry Killer: (Kil-Kleen) 60-AK
 Packing Machine (J-Pack): JPL
 Packaging Machine "Packette 20":
 AS-...
 Giblet Pack Machine: J-100 AFP
 Giblet Pumping System: Chicken GPS
 Deboning Turkey Shackle: TDS
 Shackle Release: AKO-B
 Bird Selector (Electronic): SS
 Turk-E-Tie Unit: TT
 Giblet Chiller (Modular): PGCR
 "YANAGIYA" Deboner: Y-300
 "YANAGIYA" Strainer: Y-1000
 Chicken Scalder (2-Pass): CDFPF
 Chicken Scalder (3-Pass): PFCS-3
 Chicken Scalder (4-Pass): PFCS
 Turkey Scalder (2-Pass): TDFPF
 Turkey Scalder (3-Pass): TDCS-3
 Turkey Scalder (4-Pass): TDCS
 Turkey Giblet System: TGP-Modified
 Cut-Up Bin: DBC-A
 Poultry Chiller: PC-48, PC-60
 Poultry Chiller Rotary Discharge
 Elevator: RDE
 Conveyor Belt Splice: BC
 Scrubber Type Picker: PS
 Cut-Up Shackle: 11-CUSS
 Turkey Evisc. Shackle: CT-ESS, TESS
 Evisc. Shackle (Straight Shank): 2
 EV-SS
 Rigid Eviscerating Shackle: REV
 Turkey Dressing Shackle: TD-SS
 Shackle: BDNR-312-SS, CDNR-312-SS
 Featherator Picker: TF-CL-4,
 TF-TI-4, TF-CL-8, TF-TI-8
 Preflight Picker: PNP-CI, PNP-TI
 Hooley Giblet Wrapper: JHGW
 Lung Extractor: ALEP
 Head Cutter (Single & Double): AHC
 Automatic Head Cutter: AHC II...
 Packaged Giblet Elevator: GE
 Automatic Eviscerator (Manual
 positioning of viscera necessary
 for inspection. Surfaces of
 machine contacting carcasses must
 be sanitized between each use
 with 180 F. water or solution of
 20 ppm residual chlorine at point
 of use.): AE, AE-II, AE-III
 In-Line Giblet Chilling System:
 ILGPS
 Piston Giblet Pump: CPGP
 Hydro Spray Scalder: HSS
 Automatic On Line Stunner: AOLS
 Negative Air Offal System: NAOS
 Combination Giblet Chiller:
 PNC-...., PNCR-....
 Giblet Water Separator: GWS
 Product Conveyors: SBC
 Straddle and Wing Picker: CP
 Automatic Venting Machine:
 (Surfaces of machine contacting

carcasses must be sanitized
 between each use with 180 F.
 water or solution of 20 ppm
 residual chlorine at point of
 use.): AVU-..

Demand Hand Wash Valve (Hand
 Activated): GJHW
 Open Hand Wash Valve: GJOH
 Water Rail Installation: WRI
 Water Drain Hopper Assembly: WDH
 Pickup Funnel: PF
 Slide Valve Assembly: SV
 Hydra Sieve Assembly: HS
 Giblet Water Separator: SGWS
 Automatic Bird Unloader: RAKO
 Automatic Poultry Sizing System:

"Chickway" CESS
 Outside Bird Washer: OBWD
 Combination Bird Washer: CAWD
 "Low Vac" Cavity Vacuum Unit: VCU
 Inside/Outside Final Bird Washer:
 IOBW

Belt Picker: BF-...
 Automatic Opening Cut Machine: OC
 (Surfaces of machine contacting
 carcasses must be sanitized
 between each use with 180 F.
 water or solution of 20 ppm
 residual chlorine at point of
 use.)

Poultry Scalder (Low Profile)
 LPS...
 Bird Unloader: 90 AKO
 Positive Control Poultry Chiller
 PCC

Giblet Wrapping Machine: HSGW
 Parts Sizing Shackle: PSS
 Poultry Picker: D.D.P.
 Thigh and Drum Deboner: D&H CD...
 Poultry Sizing System: SJSS

Consisting of: Sizing Scale: 5,
 Shackle: S S, Drop Station: SHDS
 Automatic Venting Machine: AVU-..
 Breast Splitter: LSBS 52-II
 Automatic Killing Machine
 (Poultry): ASK III

Multi-Cut Automatic Cut-Up Machine:
 MC-60

Viscera Pak Remover: VPR
 Inspection Work Platform: SJIWP
 Inside/Outside Final Bird Washer:
 IOBW-16

Breast Deboning Machine: TBW 250
 Automatic Opening Machine (Surfaces
 contacting carcasses must be
 sanitized between each use with 180
 degree F water or solution of 20
 ppm residual chlorine at point of
 use): OCIII

Inspection Platform: 421-000
 Automatic Cropping Machine: SJC
 End Loading Conversion for PCC
 Chiller
 Neck Breaker: "Linco" SJNB
 Two Stage Hydra Fall Scalder: 2-SHFS
 Automatic Eviscerator (Manual

positioning of viscera for inspection necessary. Surfaces of machine contacting carcass must be sanitized between each use with 180 deg. F. water or solution of 20 ppm residual chlorine at point of use.): SJAE-L

Automatic Lung Remover (Surfaces of machine contacting surfaces must be sanitized between each use with 180 degree F water or 20 PPM residual chlorine at the point of use.): VCU-L

Fat Remover: SJFR

Thigh Popper: SJTP-L

Tail Cutter: ATC-L

JONES & HUNT INC.

ORWIGSBURG, PENNSYLVANIA
Storage Tank: Plastic

JONES SUPERIOR MACHINE COMPANY

WAUKEGAN, ILLINOIS

Band Saw (Packers): 19-A, 53-A, 54-A

Ribbon Blender: SRB-...

Traveling Table Band Saw: 200S

Stationary Table Band Saw: 190S

Ham Tumbler: HT...

JOY MFG. COMPANY

WILMINGTON, MASSACHUSETTS

Greer Battering Machine: FBA

Greer Breeding Machine: FBR

JULIAN ENGINEERING COMPANY

CHICAGO, ILLINOIS

"CLASS" Water Spray Cabinet: 1020

"CLASS" T-Bar Product Conveyor: 1060

"CLASS" Automatic Loader: 1080

"CLASS" Belt Unloader Conveyor: 1070

"CLASS" Brine Deluge Cabinet: 10340

"CLASS" Coagulant Deluge Cabinet: 1050

"CLASS" Cook Cabinet: 1010

Brine Chill Cabinet: VBC-100

JUPITER OF G. VERITA COMPANY

SUFFERN, NEW YORK

Pneumatic Dehider: HD-7

JUSTIN ENTERPRISES, INC.

FAIRFIELD, OHIO

Fibre Glass Tank, Acceptable for brine & water storage.

JUSTIN FIBERGLASS INC.

GEORGETOWN, DELAWARE

Fiberglass Storage Tank: 142

(Acceptable for storing water or brine.)

JVR INDUSTRIES

BUFFALO, NEW YORK

Vacuum Packaging Machine: CV-3CS, CV-8CS

K-TRON, INC.

SCOTTSDALE, ARIZONA

S/S Platform Scale: B3W

KAISER ALUMINUM & CHEMICAL COMPANY

CHICAGO, ILLINOIS

Foil Crimper: HCT-802, HCT-801, HCT-803

Foil Container Closing Press: ACM400

"Air-O-Matic" Pie Press: A-800

J. KARLBERG ASSOCIATES

WYCOMBE, PENNSYLVANIA

Stand and Mounting Bracket: 100

Link Conveyor: 110

Stuffing Table: 120

KAMFLEX CORPORATION

CAROL STREAM, ILLINOIS

Conveyor: 700-...., 700A-....,

702-...., 703-....,

704-...., 705-...., 715-....

810-...., 811

S/S Conveyor: 732-...., 733-...., 734-....

Boning Conveyor: 771

Walking Beam Conveyor: 781

S/S Wire Belt Conveyor: 731-....

Lazy Susan Turntable: 901-....

S/S Multi-Level, Packoff

Turntable/Conveyor System: 905-....

Metal Detector Conveyor: 791-....

Metal Detector: 510-...., 520-....

Metal Detector Conveyor: 516-...., 526-....

Vertical Belt Conveyor: 751-....

KANAFLEX

COMPTON, CALIFORNIA

Clear Hose: Series 200SFG, 210HFG

Hose: 290 FG

KARRES GMBH AND COMPANY KG.

STUTTGART, WEST GERMANY

S/S Smokehouse: U2800/1, U2800/2,

U2800/3, U2800/4, 1600

THE KARTRIDG PAK CO.

DAVENPORT, IOWA

Packaging Machine (Chub): 40, 41, 33, 34, 36, 37, 38-1, 39, 42-1, 42-2, 50, 43, 44-3

KP Vacuum Bagger: 306-2, 306-3

Vacuum Deaerator: 201-1

Weiner Stripper: 302-2, 302-3

Kartridg Pak Deboner: 312-1

Meat Chiller: 312-1-C

Meat Stuffing Pump: 313-1, 313-2

Compensating Cylinder: KS

Deboner: 318-1, 318-2, 318-3

Continuous Anyl-Ray Fat Analyzer M-401

Deboner: 318-2B (To Be Used in conjunction with Bone Press: 312-1.)

Packaging Machine, Chub: 38-2

Meat Sample Compactor: 316-S1

"Anyl-Ray" X-Ray Fat Analyzer:

M-201, 316-3

Mechanical Deboning Machine:

318-2A, 318-2., 318-2., 318-3.,

318-3., 318-23., 318-23..

Anyl-Ray Fat Analyzer: 316-4A

Pump Feeder: 318-P

Portable Fat Analyzer (Par): 322-1

Tortilla Folder: 323-1

Continuous Anyl-Ray Fat Analyzer: M-401-..

Chub Packaging Machine: 44

KASCO CORPORATION

ST. LOUIS, MISSOURI

Platter: P-....-HDW

KASON CORPORATION

LINDON, NEW JERSEY

Vibroscreen: K-30-1-SS, K-....-SS

HENRY B. KATZ ASSOCIATES

SHORT HILLS, NEW JERSEY

Automatic Gilet Wrapping Machine: K-Wrapper

KEATING OF CHICAGO

CHICAGO, ILLINOIS

Deep Fat Fryer w/S/S Cabinet:

TS-14, -18, -20, -24

"Wimco" Oven w/S/S Interior &

Exterior: 27-2 DOXSS

KEEBLER MFG. COMPANY

CHICAGO, ILLINOIS

Mixer: Titan-238 (Paddle must be removed daily unless solidly welded to shaft.)

Cooker: Jourdan (Equipped with S/S pipe and sanitary pump which can be readily disassembled for cleaning.)

Shoulder Knife: 458

S/S Vat: 341

KEENLINE CONVEYOR SYSTEMS

OSHKOSH, WISCONSIN

Conveyor: OM-307-716

KEK, INC.

BRISTOL, PENNSYLVANIA

Mill, Betagrind: BG34-SS

(Dry Product Use Only)

KELLEY-PERRY, INCORPORATED

HOUSTON, TEXAS

Conveyors: I.C.S. 12-18, I.C.S. 12-14

Vibratory Hopper: F.T.O.S.

Incline Conveyors: ICS-....

(12"-14") and (12"-18")

Weighing System: 28-4536

KEMA NOBEL FOOD SYSTEM

KLIPPAN, SWEDEN

Boning System: "Been-A-Matic" 001

KEMETIC CORPORATION

CHARLOTTE, NORTH CAROLINA

Smokehouse Trucks: 300, 500, 1000

KENFIELD CORPORATION

MINNEAPOLIS, MINNESOTA

Vacuum Sealers: C-14D, C-14DN, C14E, C14EN

KENT COMPANY

CHICAGO, ILLINOIS

Freezer: Liquid

KENTCO

NORTH MIAMI, FLORIDA

Poultry Cutter: KCC-100, KCC-200

Poultry Gizzard Peelers: Series K-...

Poultry Cutter: KCC-100, KCC-200

Poultry Gizzard Peelers: Series K-...

Poultry Killing Machine: Rajah

KENTMASTER MFG. COMPANY

LOS ANGELES, CALIFORNIA

Hog Splitting Saw: KM-110, KM-130, KM-160

Beef Splitting Saw: KM-75, KM-151, KM-203, 200

Beef Brisket Saw: KM-153, KM-500

Hog Brisket Saw: AHB, EHB

Dehorning Saw: KM-650, AD

Breaking Saw: 600, Colt

Ham/Shoulder Marking Saw: 149, AM

Combination Ham & Shoulder &

Scribe Saw: AC

"Pace-Setter" Brisket Saw: 500

Primal Cut Saw: APC, 77,

"Superspeed"

Carcass Band Saw: Bandmaster,

"Bandmaster" III (Adequate

sanitizing facilities must be

provided. This will include 180

F. water.)

Beef Leg Cutt-Off Saw, AL

Dehorner: Hydro-Clipper II,

Hydro-Clipper I

Carcass Band Saw: BANDMASTER II

(Adequate sanitizing facilities

must be provided. This will

include 180 degrees F. water.)

Saws: SC-...

Hydro-Clipper Leg Shear: HL-1

Dehider: Turbo II

Hock Cutter: KM HC-III, KM HC-IV

Carcass Band Saw: "Bandmaster" IV

(Adequate sanitizing facilities

must be provided. This will

include 180 deg. F. water.)

KENTUCKY COLONEL BARBECUE

LEXINGTON, KENTUCKY

Oven: A

KERCO COMPANY, INC.

ST. LOUIS, MISSOURI

Bacon Conveyor: 200, 300

KERRES GMBH & COMPANY KG

WEST GERMANY

Smokehouses: KBS700EL, CS700EL,

CS1...EL, 1...EL, U2.../.,

US2.../.

KERR SA.

SWITZERLAND

Belts (Food Contact): F5, F10, F20, F22, F30, P6, P10, W20, W30

Belts (Packaged Product): R10,

R18, R20, S10, L10D, L20D

KEY EQUIPMENT COMPANY

MILTON-FREEWATER, OREGON

Scalper: 17A64

Air Cleaner: 2B68

Dewatering Shaker: 1411

KEY LABORATORIES, INC.

LARGO, FLORIDA

Polypave Drum Mixer: PT600FG

Poly Tub Mixer: SS550FG

Polymaid Mixer: SS-350-FG

KEYSTONE VALVE

HOUSTON, TEXAS

4" Butterfly Valve: 99-S w/pipe

spreader

Butterfly Valve: 999

KEYSTONE WIRE MATTING CO.

ROCHESTER, PENNSYLVANIA

S/S Flat Wire Conveyor Belting (Food

Contact): Key Turn T1, T2

KEY TECHNOLOGY, INC.

MILTON-FREEWATER, OREGON

Deicer Shaker: 403131

ISO-FLO Dewatering Shaker: 403916,

403917

Feed Shaker: 405430, 405470

Vari-Feeder: 405440

Shaker Assembly: 407443 "Iso-Flo"

Breeder Feed Shaker: 407432

"Iso-Flo"

Cluster Breaker: 4072--

Varifeeder: 4087-- (For processing

vegetable products only.)

Alignment Shaker: "ISO-FLO"

Alignment Shaker: "ISO-FLO" 409802

Dewatering Shaker: "ISO-FLO" 410151

KILIA FLEISCHEREIMASCHINEN

KIEL, WEST GERMANY

"Kilia" Rapid Cutter: 2000S

KINETIC EQUIPMENT COMPANY, INC.

FORT WORTH, TEXAS

Cryojet Modules: CJ-2

KINETIC EQUIPMENT COMPANY, INC.

PLANO, TEXAS

Conveyors: BCE-...., BCH-....

Conveyors W/Cutting Board:

CEH-CB-....

Lazy Susan: LS-...

Conveyor: OC-....

Boning Table: BC-....

Stationary Boning Table: SSSBT

Trimming Table: SSTT

Double Station Boning Table:

SSDSBT

Head Work and Trim Table: SSHWTT

Ham Pump Table: SSHPT

Head Flush Cabinet: SSHFC

Pluck and Gullet Trim Table:

SSSPGTT, SSDPGTT

Revolving Head Flush Cabinet:

SSRHFS

Tripe Washer: SSUTW

Patty Packing Table: SSPPT

Stuffing Table: SSST

Head Inspection Stand: SSHIS

S/S Screw Conveyor: SSSC-..

Meat Pump: SSMP

Tamale Machine: SSTM

Receiving Table: GRT-....

Conveyors, PRCC-....

High Lift Dumper: HL-D..

Vertical Lift Dumper: VL..

Pivot Dumper: DP-V-C..

Mixer/Blender: SCB-....

Vacuum Tumbler: KECIVT-....

KING ENGINEERING CORPORATION

ANN ARBOR, MICHIGAN

Sanitary Pressure & Level Sensing

System Model: "Acrasensor" II

K. INTERNATIONAL MARKETING

MADISON, WISCONSIN

Meat Ball Patty Former: S-102

Meat Ball Former: CF-15, CF-17,

S-101

Slicer: V-900, V-3000

KIS EQUIPMENT COMPANY, INC.

DURHAM, NORTH CAROLINA

Metal Detector Rejection Conveyor:

MDC-U1

Metal Detection Conveyor: MDC-U2

KLAUS INDUSTRIES

MT. PLEASANT, TEXAS

Oil Sac Sutter: I

KLR MACHINERY, INC.

BATH, NEW YORK

Fresh Meat Container: "Tender

Tainer" 001/83

KLIKLOK CORPORATION

ATLANTA, GEORGIA

"Captain C" Packaging Machine:

HS-.....

"Captain D" Packaging Machine:

HS-.....

"Captain G" Packaging Machine:

HS-.....

"Captain H" Packaging Machine:

HS-.....

"Captain S" Packaging Machine:

HS-1.....

"Captain K" Packaging Machine

Horizontal End Load

Cartoning Machine: Magnum HMS

Tri-Seal Carton Closer: PF-...

Product Weighing/Dispensing Machine:

"Enterprise"

Carton Closing Machine: TRISTAR-...

KM ASSOCIATES

ROSSVILLE, IN

Screw Conveyor: SC-.....A, AP-302

Column Dumper: L-1

K-M CRYOGENICS, INC.

HOUSTON, TEXAS

Liquid Nitrogen Freezer: CFF-....

KNUD SIMONSEN INDUSTRIES

REXDALE, ONTARIO, CANADA

Hog Head Brush: 1B/2, 2B/L

Mixing Vat: 1800-E

S/S Curing Vat: 523629

Continuous Smokehouse:

KSI-C-.....

"LASKA" Cutter: MK-.....-S

K.S.I. Screw Conveyors: D4444,

D4445

Liquid Smoke Applicator:

KSI-7500-1

Brine Chill Unit: KSI-7500-5,

BC-1R-..., BC-2R-...

Unloading Table: KSI-7500-7
 Tempering Duct: KSIC-7500-2
 Pre-Chill Cabinet: KSIC-7500-4
 Dry Sausage Oven: DSO-G-...,
 DSO-S-..
 Conveyor D-4902
 Ham Boning System--consisting of
 the following: Conveyor: A1-1248;
 Conveyor: A1-1305, Ham Fat Trim
 Table: A1-1312, Whole Ham
 Conveyor: A1-1244, Ham Feeding
 Conveyor: A1-1288, Vat Dumper:
 A1-1255, Combo Dumper: D-5559,
 Main Boning Conveyor: AO-454,
 Smokehouses: BPO-.RG., BPO-.RS..
 Hog Neck Washer: KSI/SKF
 S/S Pickle Injector: H-102
 Electronic Fat Measuring Device:
 "FAT O METER" FOM
 Brine Chill Test Unit: BC-1R
 S/S Tables: A4-635, A4-636
 Carcass Vacuum System: KSI
 Buggy Dumper: D-5000
 Automatic Pickle Injector:
 FGM-..
 Bologna and Screen Cage: 35000
 Turkey Breast and Square Mold Cages:
 36000

KOACH ENGINEERING, INC.
LOS ANGELES, CALIFORNIA

Cryogenic Immersion Freezer:
 CIF-3..
 CO2 Freezing Tunnel: COFT-12-...-3,
 COFT-20-...-3
 Post Cooling Tunnel: PCT-12-...-3,
 PCT-20-..
 Nitrogen Spray Freezing Tunnel:
 NSFT-12-...-3, NSFT-20-...-3,
 NSFT-12-..., NSFT-20-...

KOBROWSKI MACHINERY COMPANY
CHICAGO, ILLINOIS

Presto Dicer (Beilhack): A-84

KOCH SUPPLIES INC.
KANSAS CITY, MISSOURI

(Self-Feeding) Grinder: K-56
 Cutting Table
 Viscera Table
 K-Frame Tables: (Galvanized Frame):
 01-14-..., 0-120-..
 K-Frame Tables (S/S Frame):
 01-27-99, 01-28-..
 Packaging Machine "Multivac": AG-6,
 AG-8, AG-80, AG-800, A-300,
 A-400, AB-100, M-8-..., M-8-.D,
 M-72, R-7-..., R-5-..., R-80
 Gate Conveyor: 26 24 20
 "InjectOMat" Pickle Injector:
 12351, 12350, 12352, 12354, 12375
 Product Packing Table: 01-17-31
 Boning & Trimming Table:
 (Galvanized Frame): 01-14-...,
 01-20-..
 Ham Pumping Table: (Galvanized
 Frame): 01-14-58
 Ham Pumping Table (S/S Frame):
 01-28-45
 Sausage Stuffing Table: (Galvanized
 Frame): 01-14-..., 01-20-..

Sausage Stuffing Table (S/S Frame):
 01-28-..
 Boning Table W/Back Splash:
 01-17-..
 Utility & Wrap Table: (Galvanized
 Frame): 01-14-..., 0120..
 Utility & Wrap Table (S/S Frame):
 01-28-..
 Trimming Table: (Galvanized Frame):
 01-14-..., 01-20-..
 Trimming Table (S/S Frame):
 01-28-..
 Sausage Bucket: 01-12-..
 Scale Conveyor: 26 26 00
 Belt Conveyor: 26 26 65
 Horizontal Product Conveyor: 26 27
 75
 Overhead Bone Conveyor: 26 27 70
 S/S Meat Truck: 01-17-03
 Meat Truck (Hot Dipped Galvanized):
 01-14-..
 Sealing Machine (Multivac): AG-4,
 B-6, BG-6, R-67, R-70
 Fat Control (Digital): Honeywell
 Alpina Cutter: KA-175, KA-275,
 KA-440, KA-660
 Portable Cook Tank: SP-18424
 Worm Screw Conveyor: 28 26 30
 Honeywell DFC Console: 29 04 00
 Durasan Cutting Boards: 01-14-...,
 01-17-..
 Koch Dicers: 28 30 00, 28 60 00
 Treif Dicers: 21 01 44, 21 01 08
 Portable Inclined Belt Conveyors:
 26 28 50, 26 29 00
 Triple Track Broiler: 22 30 00
 Inclined Belt Conveyor: 26 29 50
 Head Flushing Cabinet: 10 00 74, 10
 00 75, 10 00 76, 10 00 77, 10 00
 78, 10 00 79
 Smokehouse Trucks & Cages: 2928,
 2929, 2925, 24537, 24538
 Dropped Meat Wash Stand: 011136
 Umbrella Tripe Washer: 10 03 57, 10
 03 58
 Pluck & Gullet Tables: 10 01 27, 10
 01 28, 10 01 29
 Viscera Separating Table: 10 06 89
 Beef Paunch Working Table: 10 03
 76
 Hog Head Holder: 10 01 01
 Paunch Truck: 10 00 72, 10 00 69
 Head Inspection Stands: 10 00 84,
 10 00 86, 10 00 87, 10 00 88
 Fat Receiver & Washer: 10 06 99
 Hog Scalding Vats: 10 02 29, 10 02
 30, 10 02 31, 10 02 35, 10 02 36
 Head Inspection & Work Truck: 10 07
 00, 10 07 01
 Tripe Scalders: 10 03 59, 10 03 60,
 10 03 62
 Head Working and Trimming Table: 10
 02 93
 Offal Truck: 10 01 05
 Loin Rack Truck: 0120-..., 0114-...,
 0119..
 Nesting Smokehouse Truck: 32921
 Cattle Head Loops: 10 00 91, 10 00
 93
 Head Inspection Truck: 10 02 97, 10
 02 98, 10 02 99

Revolving Tripe Ring: 10 03 68
 Hog Viscera Inspection Table: 10 00
 96, 10 00 99
 Moving Top Hog Inspection Table: 10
 07 02 (sanitized with 180 F.
 water.)
 Truck Smokehouses: 32 00 01, 32 00
 02, 32 00 03, 32 00 45, 32-01-55,
 32-01-57
 S/S Curing Tanks: 01-12-...,
 01-16-..
 Hide Puller: 10 02 80
 Koch Control Plus Weight Control:
 21 40 00
 "Maja" Pork Skinner: SKS350,
 SKJ500, VAZ500, VAZ502, VBA505
 Revolving Head Wash Cabinet: 10 02
 88
 Primal Cut Wrapping & Bagging
 Station: 21 01 01
 Frey Electro-Hydraulic Stuffer: 24
 53 30, 24 53 70
 S/S Lazy Susan Tables: 26 22 50, 26
 22 60, 26 22 70, 26 23 50, 26 23
 60, 26 23 70, 26 28 25
 "Multivac" Sealing Machines: AGW,
 AGV, AG-5, B-7
 S/S Cook Vats: 01-20-..
 Vacuum Ham Tumbler: 24000
 S/S Boning Table: 26 28 00
 "Grand Prize" Smokehouses: 32 01
 42, 32 01 43, 32 01 44, 32 01 45
 "Palma" Grinders: KP-250, KP-300,
 KP-400
 Ham Pump: 011227
 "KochFarpa" Stuffer: KF-50, KF-100,
 KF-150, KF-30
 "Koch" S/S Cutter KS-20, KS-30,
 KS-40, KS-75, KS-125
 Low Voltage Electric Carcass
 Stimulator: 150LV
 Vacuum Tumbler: 478000
 Steam Cabinet: 311141
 Smokehouse: KL-....
 Stuffer: "KS" P6-..
 Automatic Chopper Mixer
 Emulsifier: SELO-KS FD-9
 Vacuum Tumbler: 478100
 Pickle Injector: "Injectomat"
 KR-..
 Chub Cutter: KLC
 Emulsifier: KS-.....
 "Koch" S/S Cutter: KS-200
 Frey Electro-Hydraulic Stuffer:
 Frey..
 "Multivac" Sealing Machine: AG-500,
 AG-900
 White Tub: 01-07-07
 Blue Tub: 01-46-34
 S/S Dump Buggy: 01-45-28, 01-45-29
 Packaging Machine: "Multivac
 A-200"
 White Tub: 01-07
 Blue Tub: 01-46-34
 Automatic Pickle Injector: PI.,
 PI.; "Guenther" PI-..., PI-....
 Stuffer: "Koch-Fatosa" KF-50,
 KF-100, KF-150, KF-30
 S/S Smokehouse: "Grand Prize" 32 02
 70, 32 02 71, 32 02 72, 32 02 73

Vacuum Chamber Packaging Machine:
B860
Continuous Vacuum Stuffer: KVF...
S/S Continuous Vacuum Stuffer: "Koch
Konti" 24300
Casing Applier: KVF
Manual String Linker: LS-74/EP
Automatic String Linker: LS/86/EPA
Hide Puller: "Pullmaster" PM-100,
PM-200
Hide Puller: "Vealpuller" VP-100,
VP-200
Head Scalper: H3S
Pork Chitterling Machine: "MECAL"
BDX-., BDX-..
Beef Casing Cleaning Machine:
ECAL" BY-38
S/S Vacuum Tumbler: KVT-....

KOL-FLO CORPORATION
BAYONNE, NEW JERSEY
Liquid Cooler: DWC-10

KONTRO COMPANY INC.
ORANGE, MASSACHUSETTS
Paddle Pump: PAC 60/S, PAS 60/S
Sine Pump: SPS-...

KOPPENS INDUSTRIES, INC.
STONE MOUNTAIN, GEORGIA
Conveyor: EC
Transport Conveyor: TG
Shuttle Conveyor: SCB.00-.00,
SCB..00-.00
Mixer: MK-...
Conveyor: EC-..., EC-....
Transport Conveyor: TG-..../...,
TG-..../....
Shuttle Conveyor: SCB-..../...,
SCB-..../....
Deep Fat Fryer: BR-..../...,
BR-..../..., BR-..../...,
BRS-..../..., BRS-..../...,
BRS-..../....
Conveyor: KTIG 5000/600
Preduster/Breeder Machine: PRM 400
MEG, PRM-....MEG
Hot Air Oven: HLT-....-....
Meat Ball Rolling Machine:
UM-600/900
Tempura Dipper: TD-....
Griller Machine: GR-..., GR-....
Column Loader: L-..., L-...3US
Tempura Dipping Machine: TD-....

KOPPENS MACHINEFABRIEK B.V.
BAKEL, HOLLAND
Automatic Batter & Breeding
Machine: EPR...
Croquette Machine: CR-400
Deep Fat Fryer: BR-S
Patty Machine: VM-...
Pre-Dusting/Flour Machine: PRM-900
Shuttle Conveyor: SCB-900/600,
SCB-1200/900

KOSSUTH FABRICATORS, INC.
ALGONA, IOWA
Conveyor: KF-200, KF-500-..
Belt Conveyor: KF-400

GUNTER KRUSE PACKAGING, INC.
OWNERS GROVE, ILLINOIS
"Swissvac" Vacuum & Sealing

Machine: Superjumbo 900.
Sealing Machine: 500, 550
Vac-Pak Machines: Transmatic 600,
610, Tandem 650
Sealing Machine: DUO-410
Vacuum & Sealing Machine Swissvac:
Major Vertical 560
Vacuum Packaging Machine: "Krusvac"
GK-2

K-TRON CORPORATION
PITMAN, NEW JERSEY
Weigh-Belt Feeder: W300-S

KUHL CORPORATION
FLEMINGTON, NEW JERSEY
S/S Washer: BPSW-600
S/S Dryer: H1-PB-1000
Scalder: SS 36 SSF
Overhead Conveyance Washer:
EHPCW1200 OHC

KUHLMAN, INC.
MENOMONEE FALLS, WISCONSIN
Cheese Cuber-Grater: 2-10
Cheese Depositer: 26-..
Meat Applicator 25-28
Sauce Applicator: 24-36

T. W. KUTTER, INC.
AVON, MASSACHUSETTS
Kramer-Grebe "Cut-Mix" Cutter:
w/S/S Bowl: CM-..., VSM-..
Autovac Packaging Machine: Quick
Automatic, Quick Duo, Junior I,
Variant III, Variant IV, Variant
V, Variant ST
"Pylon" Truck Dumper: 119 (to be
used with trucks equipped with
antidrip devices)
Angle Grinders: 197, 198
S/S Carts: CV-400, CV-600
"Tiromat" Vacuum Packaging Machine:
CS-....
"Fessman" S/S Smokehouse: T-3000,
T-6000
S/S Smokehouse Truck: CV-ST
"Fessman" Continuous Frank Unit:
T-4000
Fill Clip Machine: FCA-S
"Poly Clip" Packaging Machines:
SfC-....
Poly Clip Machines: DCA, DCA-U,
DCD, DCH, FCA, SCA, SCD, SCH
Linker & Stuffer: VA, Vf-325
Continuous Stuffer: Vf-350
Continuous Vacuum Stuffer: Vf-20,
Vf-16, Vf-12
Metal Detector: SMD, PMB
"Tiromat" Vacuum Packaging
Machine: CSVA430L (Gas
Injection)
Automatic Ham Filler: TWC-H3-..
Multineedle Injector: Hydra-BL-...,
Hydrda-BI-..
Elevator: "Omega" 750
Vacuum Tumbler: PRT-...
Crushing Mill: "Molistic" 750
Piston Stuffer: FA-30, F-30S
Smokehouse: T-7000
Transfer Clip Automat: TCA
Continuous Vacuum Filler: VF-10
Portioning and Linking Machine:
PA-30-4, PAL-51, PAL-52

Vacuum Chamber Machine: "Compact"
Meat Cutting System: Kramer & Grebe
CCA-.....
Automatic Vacuum Packing Machine:
"Quick" 2000
Tenderizer: 360
Rotary Filter: 25
Continuous Vacuum Stuffer: VF-24
"Kramer-Grebe" Cut-Mix (w/SS bowl):
SM-...
Vacuum Stuffer: VF-...
Stuffer: VF-80
Oven: T-4500
Tiromat Packaging Machine:
CS 3000/....
Angle Grinder: "Kramer and Grebe"
223
Poly Clip Machine: DFC
Vacuum Chamber Machine: "Linevac" -3
Grinder: "Kramer & Grebe" TYP WW-...
Automatic Injector: WS-..., WS-.../...,
WS-.../...
Clipping Machine: DCD-H
Tenderizing Head: TH-1
Automatic Hanger: AHV-1000

KVP SYSTEMS INC.
RANCHO CORDOVA, CALIFORNIA
Belts (Food Contact) Plastic Flat
Top: 21...U, 22...U
Gizzard Conveyor Belt: 11000S-U
Belts (Food Contact): Plastic
615.., 620..
Plastic Chain w/Fused Top: 410..
415.., 420.., 425..
Belts, Plastic, Food Contact Chain
w/Fused Tops: 410.., 415.., 420..
425..
Plastic Belt: "Flow Top" 615..
620..
Fluid-Flo Plastic Belt (For
Package Product Only): 62000,
FF-WR, 62000 FF-WOR
Plastic Belts (For direct product
contact): 62000, Series STB,
62000 FFM, 61500 Series STB
Plastic Belting (For packaged
product only): "Roller Top" 42000
RT Series

KYBURZ OF CALIFORNIA
WHITTIER, CALIFORNIA
Vacuum Tumbler:
Pickle Injector: "REW-POK" N-14
Meat Slicer: TK-...-2, TPS-...

- L -

L&A ENGINEERING & EQUIPMENT, INC.
TURLOCK, CALIFORNIA
S/S Broth Evaporator System:
L&A-....

L&L WELDING
MEDLEY, FLORIDA
Steam Cooker: LLW-100

LABELLETTE COMPANY
FOREST PARK, ILLINOIS
Applicator: 18S

LADISH COMPANY, TRI-CLOVER DIVISION

KENOSHA, WISCONSIN

Air Operated Valves: Series 161,
162, 171, 262, 361, 371
Pump (Sanitary): PR, PRE, PRED
Tri-Flo Centrifugal Pump: C-Series,
SP-Series
Pressure Gauges: 54C28-X, 54C30-X
Magnetic Traps: A55, A55 MP
Bi-Metallic Dial Thermometer:
54-B52-X
Flo-Verter: 64-l72
Tri-Blender: F....MD-B..S
In-line Filter: FM.... with
filtering media B, C, D, & E

LA HACIENDA MEXICAN FOODS CO.

LUBBOCK, TEXAS

Semi-Automatic Taco Fryer: DSTM 480

LANCE INDUSTRIES

ALLEN TOWN, WISCONSIN

Tumbler: 600

LAND O' FROST, INC.

LANSING, ILLINOIS

Meat Vacuum Bag Packager
"Pouch-Vac" 100
Filler: 101

CLAYTON H. LANDIS COMPANY, INC.

SOUDERTON, PENNSYLVANIA

Conveyor's: 02827 & 8197
Limited Reduction Ham Boning
System Consisting of: Conveyor:
C-1, C-2, C-3, C-4, C-5, C-6,
C-7, C-8, C-9, C-10, C-11, C-12,
C-13, C-14, C-15, MB-1
Holding Table: T-1
Packing Table: T-2
Trimming Bench: TB-1
Dual S/S Incline Screw Conveyor:
34507

W. A. LANE INCORPORATED

SAN BERNARDINO, CALIFORNIA

Pouch Filler: L-24

LANGE LIFT COMPANY

PEWAUKEE, WISCONSIN

Tipster: 12440

H. J. LANGEN & SONS LTD.

MISSISSAUGA, ONTARIO, CANADA

Carton Machine: B1
Vacuum Meat Press: H75/S, H-95/S,
H105/S, D-110
Ham Vacuum Curing and Massaging
Wagon: W-90
Tumble Cure: B-120
Tumble Cure w/Vat: W-80
Can Feeder: V-86
Can Filler: V-79
Vat Dumping Device: P-82
Can Filling Machines: VP99/90,
VP99/120, V130/...., VP99/150
Ham Press H95/SV
Vacuum Tumbler/Injector R120..NI
Vacuum Ham Tumbler: V2M
Deboning Machine: HU-40, U-30
(All deboned product must be
inspected for bone and cartilage
fragments by the establishment.)
Centrifugal Beef Food Cleaner:
76P, 777P, 87P

Hoof Remover: DESER

Frozen Meat Cutter: B-17

S. S. Frozen Meat Chopper: B17

Vacuum Stuffer: LW-80

Bag Insertor: B239

Vacuum Filler: V171MC

LANIER MACHINE COMPANY

GAINESVILLE, GEORGIA

Poultry Killer: 1000

Line Divider: 3000

LAPARMENTIERE

PARIS, FRANCE

Tripe Washer & Cleaner: 57, 67,
68, 88, 570P, 670P, 680P, 880P
Tripe Defatter & Refiner: 555R,
666R, 68R, 570RD, 670RD, 680RD,
880RD

Washer Elevator: 475

Refiner Elevator: 375

Inspection Table: 1000

Centrifugal Beef Foot Cleaner:

76P, 777P, 87P

Hoof Remover: DESER

Grease and Slime Remover: "La
Parmentiere" 12C, 25C, 45C, 60C,
100C

LASAR MFG. COMPANY

LOS ANGELES, CALIFORNIA

Frozen Meat Flaker: AU-MF, CMF-G,
CMF-S

Grinders: A-42F, A-42HF, A-52F,
A-52HF, A-56F, AA-56F, AU-42F,
AU-52F, AU-56F, TCA-12, TCA-22,
TCA-32, AA-66S, AA-1100S,
AA-1600S, AA-66, AA-1100,
AA-1600, FMBG-1100, FMBG-1100S

Mixer: 150F, 250HF, 500HF, 250F,
1000, 1500, 2000 (Agitator to be
removed daily for cleaning)

Mixer-Grinder: 150/42, 250/52

Band Saw: B-12F, B-14F, B-16F,
SA-20F, SA-30, SA-36, SA-30F,
SA-36F

"Butcher Boy" Mixer: 500F

Mixer-Grinder (Agitator to be
removed daily for cleaning):
500/56, 500/66, 1000/66, 2000/66

Frozen Meat Cutter: GSF-620

Mixer-Grinder: 100/42, 100/52,
200/42, 200/52

Vacuum Packaging Machine: VA-5,
VA-2

Vacuum Packaging Machine: "Butcher
Boy" VA-1

Vacuum Packaging Machine: VA-2

Dual Mixer: 150-DM, 250-DM

Grinder: AF42, AF52, AF56

Band Saw: 1435S, 1640S

Grinder: AU-66

Tenderizer: CST

Vacuum Packaging Machine: VP-16,
VP-20, VP-32

JOHANN LASKA u. SOHNE

VIENNA, AUSTRIA

"Laska" Cutters (w/S/S Frozen Meat
Cutter GFS620, K45S, K60S, K100S,
K130S, K200S, K500S, K330S

LATEM METAL

DENVER, COLORADO

Head Inspection Rack: LMHL

S/S Head Wash Cabinet: LMSC

Galv. Head Wash Cabinet: LMGS

S/S Wall Mounted Head Flush

Cabinet: LMWHS

Galv. Wall Mounted Head Flush

Cabinet: LMWHG

S/S Meat Pan Table: LMPT

Cutting Top Table: LMCT

Conveyor w/Cutting Boards:

LMBT-15, LMDBC

Smokehouse: LSM-....

HERMANN LAUE SPICE COMPANY, INC.

SCARBOROUGH, ONTARIO, CANADA

Pickle Injector: Guenther PI-...,
PI-..., PIF-..., PIF-..., PIS-...,
PIS-...

H. D. LAUGHLIN & SONS

FT. WORTH, TEXAS

Conveyorized Boning Table & OH

Bone Conveyor: SBT-....,

OCB-....

Inclined Screw Conveyor: SCP-T,
SCPF-L

Stuffing Table: SSST

Utility Table: STUT

Boning Table: STBT, DSBT,

DBT-2000, GBT-A

Inclined Screw Conveyor: SCP-L

Ham Pumping Table: HPT

Paunch Truck: SSPT, CSPT

Smokehouse Truck, Galvanized: SI

Hog Gambrelling Table: HGT

Head Inspection Stand w/S/S Head

Loops: HIS-..

S/S Head Flush Cabinets: FHSC-..

Galvanized Head Flush Cabinets:

HFC-..

Viscera Inspection Table w/S/S

Pans: VIT-. (Sanitized with 180
F. water.)

Head Inspection Truck: HIT-..

Offal Hanging Truck: LHT-..

Offal Freezer Truck: OFT-..

Flight Top Boning Table: FBT-..

Conveyor: SKBC-...., HPC-....,

SSBC-...., FBTC-....

Lazy Susan: LZSN, LZSN-A60

Head Workup Table: HWTT-S

Liver Hanging Truck: LHPT

Conveyor Table w/S/S Top: CPTG

Truck: OCT-18

Tripe Inspection Ring: TR-11

Tripe Umbrella: UMTW

Packing Table: SMPT-....,

SMPTA-....

Meat Wash Sink: MWS-A

Paunch Table: PWT-A

Heat Tank: RFH

Tallow Tank: FTT

Tripe Hopper: ETRH

Rotary Meat Slasher: RMSL

Trimming Hopper: THSU-..

Steam Jacketed Kettle: ERC

THE LAZAR COMPANY

CHICAGO, ILLINOIS

Vacuum Packaging Machine: HA,

"Sipromac" 650, 600, 550, 450, 350

Membrane Skinner: "Grasselli" EX45CP

Grasselli Skinner: NX-450

LAZCO INTERNATIONAL FOOD MACHINERY COMPANY, CHICAGO, ILLINOIS

Ham Skinner: "Grasselli" 50A
Automatic Skinner: "Grasselli" N520
Cato Mixer: AP-80, AP-150
Silent Cutter: CT-75

L. B. PRODUCTS CO., INC.

OTTUMWA, IOWA
Tank: LB275
Cut-Up Shackle: 1008-WS
S/S Sausage Tub: 3030
S/S Vegetable Tank: 360
S/S Meatainer: 1433
S/S Combination Eviscerating Shackle: 1454, 1254

LCH CONSTRUCTION EQUIPMENT SALES COMPANY, INC., HATFIELD, PENNSYLVANIA

Carcass Lugging Buggies: 440

LEA-FI-INTERNATIONAL INC.

TEANECK, NEW JERSEY
Filling Machine (Rheon): 204-A, 205-A

LE BEAU PRODUCTS

BARABOO, WISCONSIN
Tote Boxes Gray & Natural Color: R197A, R187A, R180A, R250A, R240A, R5688, R5693, R501, R500

LEDER, INC.

PITTSBURGH, PENNSYLVANIA
Belt (Food Contact) Rapptex: E60/1 0+02 PU, E60/1 0+05 PVC, E60/1 05+05 PU, E90/2 0+05 PVC, E120/2 05+20 PVC, E120/205+10 PVC, E120/2 0+02 PU, E120/2 0+05 PVC, E120/205+05 PVC, E240/2 0+10 PVC, E240/2 05+10 PVC, E360/305+10 PVC, E60/1 0+05G White, E120/2 0+05G White Belt (Packaged Product Only) Rapptex: E120/2 0+P1 PVC, E120/2 05+P3 PVC

LEE METAL PRODUCTS COMPANY DIVISION OF LEE INDUSTRIES, INC.

PHILLIPSBURG, PENNSYLVANIA
S/S Pressure Kettle, w/Perforated S/S Basket or Plate: P.C.
Flush Valve: Plug
Cooling Pan: 5
S/S Kettle: A, B, C, D, CD, CWD
Closed Top Tank (When Fitted With Sanitary Quick Couplings): 70 Gal., 30 Gal.
Agitator, Single Motion: 5, 7, 8, 10
Agitator, Double Motion: 9M
S/S Jacketed Tank: U-....
Agitator: SR, DR, PR, SRS, DRS, PRS
Single Shell Gas Fired Tank: PBT

LEE POWER EQUIPMENT AND MANUFACTURING HARRISONBURG, VIRGINIA

Chub Cutter: LL-105

LEFIELL COMPANY

SAN FRANCISCO, CALIFORNIA
Tripe Scalders: 2040-5 S/S, 2040-5G/S

Sausage Stuffing Table: 7555
Cutting Table: 7517-8
Inspection Table (circular): 1095-3
Moving Top Cattle Viscera Inspection Table: 1096 (sanitized with 180 F. water.)
Belt Type Bone & Fat Conveyor: 6560
Paunch Truck: 7005
Electro-Hydraulic Head Splitter: 1023
Offal Truck: 7035
Tripe Umbrella: 2030
Dump Bucket: 4090-SC
Utility Table: 7520
Head Work-up, Cattle: 1020
Head Inspection Truck, Cattle: 7065, 7-65-8
Rod Type Conveyor: 6561
Pluck Trimming Table: 2070
Offal Carrier: 6055-1 & 3
Trimming & Boning Table, S/S Top: 7516
Offal Rack: 6055-6, 8, 11, 13
Tripe Truck: 7031-1
Offal Pan & Carrier Rack: 6546
Viscera Table Extension: 2075-6
Screw Conveyor: 6550, 6550-1
Viscera Inspection Table (Hog-Sheep): 1096-1 (Sanitized with 180 F. water.)
Viscera Separating Table: 2075-1
Boning Table: 1096-2
Product Dump and Drain Tank: 5024
Meat Wash Table: 7540
Beef Foot Basket for Kill Floor Conveyor: 6046-2 and 6046-2S
Beef Foot Basket for Scalding Conveyor: 6046-1
S/S Cooking Basket: 2050-2
Quarter Landing Table: 7520-19
Pneumatic Hoof Holder: 2060-6
Sheep Head Work-up Table: 1020-21
"Roll-A-Hide" Hide Puller: 1062A (Probe must be sanitized between each carcass.)
Hide Puller "Ultimate 8": 1061-1
Hide Puller: MITAB, "MARK" II
Round Bar Slide Bed Belt Conveyor: 6564
Beef Viscera Work-up Table s/Manure Dump and Paunch Flushing Hopper: 2075
Bin & Screw Conveyor: 6550-4
Foot Scalding Tank: 2060-10
Roller Bed Conveyor: 6562
S/S Rotating Table: 1096
Electric Stimulator: 4051
S/S Automatic Electric Stimulator 4055-
Cattle Head Truck: 7065-8
Electric Carcass Stimulator: 4051-LV
Hide Puller "Frisco-Stripper": 1063
Hold Back Device: 1061-5
Hoof Puller: 2060-1E
Belt Conveyors: 6560-1, 6560-2
Moving Top Boning Table: 1096-2
Carcass Wash Cabinet: 1093-1
Cattle Hide Puller: 1063-9
Hide Puller: 1061-4

LEGION UTENSIL COMPANY

AUGUSTA, GEORGIA
S/S Kettle: TFN-...., TEC-...., LGB-...., LEC-...., HEC-...., TWE-...., LP-...., LS-...., LSP-...., LT-...., TWP-...., TWT-...., TWU-....
S/S Kettle with Scraper/Agitator: TWMV
Electric Fry Pan: ES-...., TS-...., LGAR
S/S Electric Fry Pan: TES....

GEORGE LEISENHEIMER CO., INC.

BROOKLYN, NEW YORK
S/S Shelf Truck: AST-172
S/S Sausage Stick Hanging Truck: SHT-172
S/S Curing Truck: LT-172
S/S Tilt Type Sausage Meat Truck: SAT-172
S/S Tilt Type Box Truck: TT-172
S/S Dump Bucket: DB-172
S/S Casing Flushing Table: CFT-172
S/S Stuffing Table: ST-172
S/S Boning Table: TTB-172
S/S Cutting And Trimming Table: CT-172
S/S Cook Baskets: CTB-172
S/S Folding Smokehouse Cage: FC-172S
Galv. Folding Smokehouse Cage: FC-172G
S/S 4 Station Smokehouse Cage: NC-172G
S/S Smokehouse Cage: C-172S
Galv. Smokehouse Cage: C-172G
S/S Smokehouse Tray: OT-172
S/S Ham Press: HP-172
Meat Tumbler: GL 77-466
Dumper: GL 77-467
Conveyor: GL 77-468

LELAND SOUTHWEST

FORTH WORTH, TEXAS
Mixers: 100 DA-70, 200 DA-70, 600-DA, 600 DA-HT, 600 DA-HTS, 00 DA-70

LETSCH CORPORATION

SPRINGFIELD, MISSOURI
Tank: (Two Compartment) Atmospheric Cooking Vat
S/S Tank (Portable): 400 Gals.
Conveyor: Single Belt, Three Belt
Inclined Hopper Auger Conveyor: HA-50361, HA-50365
Tank Dumper: HTD-2
Dry Ingredient Hopper: 40014
Meat Tenderizer: MT-900
S/S Dry Ingredient Mixer: 60100
Round Tank Dumper: RTD-1
S/S Tank: ST-40936

LEWIS FOOD PROCESSING EQUIPMENT, INC.

WELLINGTON, MISSOURI
Chiller Paddle Discharge: CPD-105
S/S Turkey Dressing Shackle: TDNR-375

LEWIS MACHINE COMPANY

DEMOREST, GEORGIA
Breast Splitter: LSBS-52
Hydraulic Hock Cutter: LH-84

Inline Neck Skinner: TW-84
 Bird Unloader: LBU-85
 Neckskin/Gut Cutter: LNC/GC-86
 Pickle Shackle: LP-304
 Husky Eviscerating Shackle: LHES-304
 Standard Eviscerating Shackle:
 LES-304
 Foot Unloader: FU-100
 Turkey Neck Trimmer: LNT-88

LEWIS REFRIGERATION CO.

WOODENVILLE, WASHINGTON

Freon Freezer: FF-6000

Spiral Freezers, 800 Series:

.....R..R,L...L,
R...L,L...R

LEWIS AND SONS, INC.

CUMMING, GEORGIA

Breast Slitter: LSB-52

Leg Puller: LLP-80

Poultry Head Cutter: HE

LEWISYSTEM, MENASHA CORP.

WATERTOWN, WISCONSIN

Batch Containers: TBN-10, TBN-20,

TBN-30, BCN-10, BCN-20, BCN-30

Batch Container Covers: CBCN-18,

CBCN-19

Tote Box: "PolyLewton" SN2012-6Q,

SN2012-6E, SN2414-8Q, SN2414-8E,

SN2013-12Q, SN2013-12E,

SN2117-12Q, SN2117-12E,

SN2618-10Q, SN2618-10E, SN3022-6Q,

SN3022-6E, SN2818-10Q, SN2818-10E,

SN2420-13Q, SN2420-13E,

SN3024-15Q, SN3024-15E, SN2515-9

Tote Box: "Plexton" SN1610-5PF,

SN1812-6PF, SN2214-8PF,

SN2217-6PF, SN2713-7PF,

SN2217-10PF, SN2716-11PF,

SN3023-8PF, SN2419-14PF,

SN3919-14PF, SN3424-19PF,

SN2214-5PF, SN2010-7PF,

SN1812-8PF, SN2010-9PF, SN2713-7PF

Hopper Box: "Plexton" SH1811-7PF,

SH2411-8PF, SH2416-8PF

Tote Basket: AF1Q, AF2Q (packaged
 product only)

Container: "Bulk Handler"

BC-4840-42F

Transport Tray: BTT1520, BTT1551

Container Covers: "PolyLewton"

CSN2012-1Q, CSN2012-1E, CSN2414-1Q

CSN2414-1E, CSN2013-1Q,

CSN2013-1E, CSN2117-1Q,

CSN2117-1E, CSN2618-1Q,

CSN2618-1E, CSN2420-1Q,

CSN2420-1E, "Plexton" CSN1610-1PF,

CSN1812-1PF, CSN2214-1PF,

CSN2010-1PF, CSN2013-1PF,

CSN2217-1PF, CSN2716-1PF,

CSN2419-1PF, CSN3919-1PF,

Container Covers: NO Series,

NO2115-9Q, CNO2115-1Q, NO2416-11Q,

CNO2416-Q, NO2416-5Q

Containers: NO Series, NO2115-98Q,

NO2115-9NQ, NO2115-9PQ (for

packaged product only)

Containers: "VersaTrays" AF2915-5,

AF3016-4F, AF3016-3F,

VAF-2915-5F-BSF, VAF-3016-4F-BSF,

VAF-3016-4F-ASF, VAF-3016-3F-BSF,

VAF-3016-4F-ASF (for packaged

product only)

Chill Tray: BTT1080 (for packaged
 product only)

Mobile Storage Bin: MSB55, MSB67

Egg Case: EC200

Air Tight Tray: ATT1711-6

Containers: NO1411-4PF, NO1812-8PF

Trays: TR1812-1PF, TR2319-1PF

Transport Trays (for packaged
 product only): BTT....Q, BTT....E

Containers (for packaged product):

SO..15-..Q, SO..15-..E,

SO..15-...Q, SO..15-...E,

CSO..15-1-Q, CSO..15-1-E

LEWIS WELDING & MACHINE COMPANY

FLOWERY BRANCH, GEORGIA

Giblet Pump: 001

LIFTEC SYSTEMS, INC.

HOLLEY, NEW YORK

Dumper: HD-100

LIGHT SOURCES, INC.

WEST HAVEN, CONNECTICUT

Germicidal Lamps (Non-Ozone

Producing): G10T51/2, G36T6L,

782L10, 782L20, 782L30

Note: These lamps must be used in
 accordance with Part 7, Paragraph
 7.16(b) of the Meat and Poultry
 Inspection Manual.

LIGHT-TECH MACHINERY CO.

DOVER, DELAWARE

90 degree Transfer Conveyor:

TC-....

Diverger Automation: DA-....

LINCOLN MANUFACTURING CO., INC.

FORT WAYNE, INDIANA

Oven: 1000, 1001, 1050, 1051

LINDHOLST AND COMPANY

TRIGE, DENMARK

Killing Machine: LA-12-050

Gizzard Processing Machine:

LA-13-390

Chicken Scalder: CLA-12-110

Turkey Scalder: TLA-12-110

Automatic Head Remover: LA-13-130

Poultry Picking Machine: LA-12-270

Chicken Neck Splitter: CLA-13-330

Turkey Neck Splitter: TLA-13-330

Belt Grading System w/Belt Washer:
 1770620

LINK JUGGERNAUT AMERICAN CORP.

TAMPA, FLORIDA

Vacuum Tumber: 1100

LINKER MACHINES INC.

CLIFTON, NEW JERSEY

Ty-Casing Sizer: 550

Ty-Peeler: 500, 670, 760, 760-C,
 PS760L

Ty-Link Separator: LS-700, LS-850

Ty-Tilt Top Truck Attachment: 400

Ty-Linker: 122ACL, 123ACL, 140ACL

Ty-MF Linker: 690

Ty-Linking Machine: 90 ACL-1H

LIQUI-BOX CORP.

WORTHINGTON, OHIO

Liquid Filler: F, C1t, C2T, CM1B

LIQUIPAK INTERNATIONAL, INC.

ST. PAUL, MINNESOTA

"Seal-O-Matic" Carton

Former/Filler: 060-S

Transfer Pump: Bock 900

Transfer Pump: AP25, HP25, HP50

Former Filler: 540

Fillers: 300, 400, 500, D40, D160,
 DT40, D80

Bock Filler: 600, 600B (without

Agitator assembly)

Filler/Depositor: DT40T

LIQUID AIR CORPORATION

INDUSTRIAL GASES DIVISION

COUNTRYSIDE, ILLINOIS

Freezer Tunnel: "Zip Freeze"....

LIQUID CARBONIC CORP.

CHICAGO, ILLINOIS

CO2 Snow Hood: CSH-1, CSH-2, CSH-3

"Cryo-Shield" CO2 Freezer: JE-U,

JE-U1, JE-U1A, JE-U3A, JE-U4A,

JE-U1B, JE-U1-10F36,

JE-U1A-FF/F, JE-U4

CO2 Snow Applicator: CSH-5-..

"Posi-Snow" CO2 Snowing System:

H-.., M-.., L-.., IH-.., IM-..,

IL-.., SH-.., SM-.., SL-..

CO2 Freezer: JE-U1B

"Iceland" Cube Ice Machines:

LC-...., S/S LC-....

"Cubemaster" Cube Ice Machines:

CD-...., S/S CD-...., LCC-....,

S/S LCC-....

"Holiday" Ice Machines: 50W,

150AR3, 200AR3, 300AR3, 150AP2,

150W1, 150W2, 500AR4, 750AR4,

1000AR4, 2500W10, 3500W16

Auger Conveyor: JE-U2A

Cryo-Shield Spiral Freezer:

JE-U6-..S-....,

JE-U6-.....

Cry-Flow CO2 Cooling Auger:

JE-U7-.....PA

Cryo-Shield Freezers: JE-C1D,

JE-C2D

CO2 Snow Hood/Applicator: CSH-1,

CSH-2, CSH-3, CSH-5-..

"Posi-Snow" CO2 Snowing System:

H-.., M-.., L-.., IH-.., IM-..,

IL-.., SH-.., SM-.., SL-..

CO2 Tunnel Freezer: JE-U, JE-U1,

JE-U1A, JE-U1B, JE-U1-10F36,

JE-U1A-FF/F, JE-U3A

CO2/LN2 Tunnel Freezer: JE-U4,

JE-U4A

CO2/LN2 Spiral Freezer:

JE-U6-..S-...., JE-U6-.....

CO2/LN2 Cabinet Freezer: JE-C1D,

JE-C2D

CO2/LN2 Cooling Auger:

JE-U7-.....PA

Auger Conveyor: JE-U2A

CO2 Freezer: "Cryo-Shield" JE-U1A-2

Fully Automatic Snow Applicator:

CSH-10

LIQUID CARBONIC

SMITHFIELD, OHIO

Freezer: JE-U6M-.....

LIQUID SOLIDS CONTROLS, INC.

UPTON, MASSACHUSETTS
Process EnLine Refractometer:
LSC-...-S

LIQUIPAK INTERNATIONAL

ST. PAUL, MINNESOTA.
Filler/Despositor: DT40T

LITCO PRODUCTS COMPANY

GIRARD, OHIO
Plastic Pallet: PDI-8372, AMP-1
Freezer Spacer (Made with EMN-TR
Natural Color): PDI-FS-1

LITTLE GIANT PUMP COMPANY

OKLAHOMA CITY, OKLAHOMA
Pump: Zytel-31

LITTLEFORD BROS., INC.

FLORENCE, KENTUCKY
Mixer: FM...S

LOAD KING MANUFACTURING CO.

JACKSONVILLE, FLORIDA
S/S Preparation Table: "Load King"
S/S Grinder Table: GT-...
S/S Deli Table: DT-...
S/S Meat Cart: PC-...
Lug Dollys (Packaged product only):
DC-...
S/S Cutting Table: CT-...
S/S Boning Table: BT-...
S/S Poultry Drain Box: PB-...
S/S

LOCK INTERNATIONAL, INC. (FORMERLY A.

M. LOCK, INC.)
TAMPA, FLORIDA
Metal Detector Search Head: HDS
Pipeline Metal Detector System: HDS
Conveyor System: HDS

LOGAN FARMS

HOUSTON, TEXAS
Spiral Ham Slicer: A

LOK-RAK CORPORATION

EAST HARTFORD, CONNECTICUT
Storage Rack

LOMA INTERNATIONAL, INC.

ELK GROVE VILLAGE, ILLINOIS
Metal Detectors: "LOMA" 3S, 3F,
3S-P, "Euroscan" S, "Superscan" S
Metal Detector (Pipeline): SCP2-MS,
SCP2-PM
Metal Detector Conveyor Assembly:
CVN 2000
Electrically Operated Diverter
Valve: ARV50, ARV60, ARV80,
ARV100
SS Checkweigher/Classifier System:
2500/3000
Metal Detectors: (Packaged Product
Only) "Loma" 3S/D, 3F/D, 3S-P/D,
"Euroscan" S/D, "Superscan" S/D
Metal Detector Conveyor Assembly:
CVND2000
S/S Checkweigher/Classifier System:
3500
Metal Detector: "SuperScan Micro" S
and "SuperScan Micro" SD (For
packaged product only.)
Conveyor (Metal Detector): CVN 2001

Metal Detector (Pipeline):

"SuperScan Micro", "SuperScan
Micro SD", "SuperScan SD"

LOMBI RAVIOLI & FOOD MACHINES CORP.

BERGENFIELD, NEW JERSEY
Piston Type Ravioli Machine: RAP-6
Tube Type Ravioli Machine: R-4-6TU
Dough Mixer: SSM-50

LORAL-PAK CORPORATION

Chicago, Illinois
Cartoner: 81

LUCAS L. LORENS, INC.

BROOKLYN, NEW YORK
S/S Ham Molds Pear Shape E2W-E,
E2WD-E, Old Fashioned 2A-E, Oval
IB-E, BB3-E, IBL-E, 2BA-E, 3B-E,
Rectangular Dis, DIRE, 1-OE,
025-E, 02G-E, 02X-E, 2-OE, 6-OE,
M-4 Round Top.

LOUITT FOODS, INC.

EAST PROVIDENCE, RHODE ISLAND
Hy-Velair Sealer: S-3C-DA

LOWE INDUSTRIES, INC.

CRESTWOOD, ILLINOIS
Flat Blade Paddle Mixers: CS-...,
CSJ-...
Double Ribbon Blender: CD-...
S

W. W. LOWENSTEIN, INC.

NEWARK, NEW JERSEY
Fleetwood Grinder: TB-32

LOWRANCE FOOD PRODUCTS

DALLAS, TEXAS
Cooker-Fryer: CF
Refrigerated Batter Receptacle:
RBR
Stick Holding Bar: SHB, 1200-...
Stick Feeding Machine: SFM
Chain Conveyor: CC
Refrigerated Holding Tank: RHF-...
Strickland Mixer: 448
Automatic Corn Dog Line Consisting
of: Cooker-Fryer, Refrigerator
Batter Receptacle, Stick Feeding
Machine, Chain Conveyor

LUCAS-CALIFORNIA

HAYWARD, CALIFORNIA
Freezing System: DF-4

THE LUCKS COMPANY

KENT, WASHINGTON
Rack Ovens: R-...-G (gas),
R-...-E (electric)
Reel Ovens: C-...1G (gas), C-...1E
(electric)

LUMACO

HACKENSACK, NEW JERSEY
Valve: LV.11C, LV.10C, 11C, 10C

LUMACO

TEANECK, NEW JERSEY
Sanitary "Mini" Disc Valves: LUD7,
LUD7-R, LUD7-MP, LUD7-RR,
LUD7-MP-R, LUD7-R-MP
"Betterfly" Valve: BET-MP, BET-RR

LUMAR ENTERPRISES, ENRG.

MONTRAL, QUEBEC, CANADA
"Ideal" Meat Tenderizer: MT-M2,
MT-E100

LUMENITE ELECTRONIC COMPANY

FRANKLIN PARK, ILLINOIS
Liquid Level Control Sensors: FLT,
FMT, FLTV, LPS, LCT
Sanitary Probes: "Lumenite" DFT,
DAFT, DPFT, DCFT, 2DFT, 2DAFT,
2DPFT, 3DFT, 3DAFT, 3DPFT, 3DCFT

LUMSDEN CORPORATION

LANCASTER, PENNSYLVANIA
Belts (Food Contact) Plastic:
WP..15 & WP..20

LUTHI MACHINE & ENGINEERING COMPANY

GARDENA, CALIFORNIA
Dicer (Not for frozen meat): G-D,
GD-S-..., GD-SR
Dicer (Not for frozen meat):
GD-A-12, GD-A-15, GD-SR

LYCO SALES, LTD.

COLUMBUS, WISCONSIN
Vacuum Tumblers: 40, 50, 60, 250,
500, 750, 1000
Dry Sausage Peeler: SP-1000
Rotary Drum Blancher: 8600
Sausage Peeler: SP12-..
Press Truck: 2000

LYNGGAARD SKANDINAVIA

COPENHAGEN V, DENMARK
"Multistick" Pickle Injector:
1500, 500, 1000
Multislicer: 180

LYTLE INDUSTRIES CORPORATION

AMARILLO, TEXAS
Intralox Product Conveyor: LIPC-1
Edible Belt Conveyor: LFG-1
Edible Raw Material Bin: ERB-1

- M -

M & E MANUFACTURING CO., INC.

KINGSTON, NEW YORK
S/S Boning Tables: 104P, 105
S/S Tables: 100, 101, 200, 201
S/S Lug Carrier: 302
S/S Platter and Lug Racks: 300, 301

MACHINENBAU HEINRICH HAJEK

GEWEBEZONE RIENINSTRABE, AUSTRIA
Vacuum Packaging Machine:
"Dynavac" TA-....

MACHINERY DESIGN SERVICES INC.

ALBANY, GEORGIA
Poultry Tank Dumper & Delcer:
D-1001

MAGNOLIA MEATS, INC.

SHREVEPORT, LOUISIANA
Meat Patty Hole Puncher: 10

MAGNUSON CORPORATION

RENO, NV
Vegetable Peeler: "Stepeel" B-3

Shufflo Feeder: 21CH28.5-17

MAGNUSON ENGINEERS, INC.

SAN JOSE, CALIFORNIA

Coring Machine: "CC" Hydrout

Shufflo Feeder: 25B18300,
23D.H.48-45K, 23D.H.3345K

Hytac Counter Feeder: G

"Shufflo" Sausage Cutter:

"Shufflo" Cutter: 21DH..U-35,
21DH65U-35R

MAGURIT OF AMERICA, LTD.

VALPARASO, INDIANA

Hydraulic Knife: Cutty-...,

Fromat-..., Standard-...

Rotary Drum w/Knife: Starcutter
3.-.

S/S Pallet Lifter: 800, 1100, 1400

MAHAFFY & HARDER ENGINEERING COMPANY

FAIRFIELD, NEW JERSEY

Packaging Machine: 800E, 800E-FF,
(SureFlow) 800, (Maraflex) 725,
(Sureflow-730)

Vacuum Packaging Machine:

Rigid-Flex, 726-E, 727-E,

Sureflow 614F, 717, 717E, 717EW,

719, 719E, 720, 721, 722E, 723,

723E, 724E, 725E, 725EE, 728E,

728EW, 802E, 904-E, 301CM,

"Sureflow" 902-E, 905-E

Vacuum Packaging Machine

"Rigidflex": 734E

Vacuum Packaging Machine: 502,
502E

Vacuum Packaging Machine: Sureflow

902EW, 903E, 903EW, 906E, 907E,

503, 503E

Tray Sealing Machine: HSTS

Tray Sealer: HSTSW, HTS-1500

Vacuum Packaging Machine: "Sureflo"

741, 742, 743, 744

MAJA EQUIPMENT COMPANY, INC.

OMAHA, NEBRASKA

Skinning Machines: SBA420, SBA420A,
TEM-100

Automatic Derinding Machine:

VBA500A, VBA600A, VBA700A

Derinding Machine: ESM435, EVM437,

FIM436, ESB441, VBA500A

Ice Machines: SA.., SA..., SA....

MALOW CORPORATION

MOUNT PROSPECT, ILLINOIS

Meat Tyer: MC-16

MANDEVILLE COMPANY, INC.

MINNEAPOLIS, MINNESOTA

Lard Rendering Cooker: LRC...

Sausage Cooker: SC...

Smokehouse: MS-500

Meat Tumbler: 7000 V, 7000

MANGANESE STEEL FORGE COMPANY

PHILADELPHIA, PENNSYLVANIA

S/S Conveyor Belt Balance Weave
(Packaged Product Only):

B-36-20-12

MANHEIM MANUFACTURING & BELTING

COMPANY, MANHEIM, PENNSYLVANIA

Belts (Food Contact):

Mylar and Vinyl: Ribbon Type

White Hycar: 3 Ply, 4 Ply

White Butyl: 2 Ply, 3 Ply

Foodcron: 2 Ply, 3 Ply

Teflon: 1 Ply, 2 Ply, 3 Ply

Dacron: 1 Ply, 2 Ply, 3 Ply

Miraglaze: 1 Ply, 2 Ply, 3 Ply

Tan PVC: 3 Ply

White PVC: 2 Ply, 3 Ply

White Polysmooth: Style 70-90,
70-125

Vinyl: Clear-Go

Green Foodcron: 2 Ply, 3 Ply

Rib Top: 70

3 Ply White (NBR) Nitrile

w/Molded Rib Cleats: 69-20R

Urethane: Red-Go Supreme

MANITOWOC EQUIPMENT WORKS

MANITOWOC, WISCONSIN

Ice Cubers: AR-.....S, AD-.....S,

AY-.....S, ER-....., ED-.....S,

EY-.....S, GR-....., GR-.....S,

GD-....., GD-.....S, GY-.....,

GY-.....S, HR-.....S, HD-.....S,

HY-.....S, HR-....., HD-.....,

HY-.....

Ice Bins: C-610S, C900S, C-...S,
C-...

MANLEY, INC.

KANSAS CITY, MISSOURI

Continuous Frying System: 534-08
thru 534-24

W. MANNHARDT & SON, INC.

CHICAGO, ILLINOIS.

Ice Storage Bin: F-.....,

Dispensing: "D", "D-1" Equipment

Ice Storage and Dispensing Bins:

3512, 4712, 5912

MAPCO DISTRIBUTORS

ROCHESTER, NEW YORK

Brine Chill Tunnel: MA-1

MAR-CON WIRE BELT CO.

PORTLAND, OREGON

S/S Mesh Belt: E-.....

MARINE-TECH SERVICES, INC.

TIGARD, OREGON

Extruder: FND-25

MARION MIXERS, INC.

MARION, IOWA

Mixers: "Marion" FP-....., FPS-....

MARKBAR CORPORATION

GARDEN CITY, NEW JERSEY

Continuous Cooker (Konti-Kook):

Series 60-44N

Pork Derinder: VA-500

MARKERT INTERNATIONAL

EDE, HOLLAND

Inside/Outside Final Bird Washer:

4182, BWT10..

Neck Skin Slitter: NS3T..

Neck Cracker: NKTA8..

Automatic Vent Cutter: VCT10..

Head Cutter/Puller: HT1..

Opening Cut Machine: OST7..

(Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm chlorine at the point of use).

Turkey Tendon Puller: PT-5

Turkey Scaldon: SIK-5

Picking Machine: TF-912

MARKET FORGE

EVERETT, MASSACHUSETTS

Tilt Skillet (Gas Fired): 1500,
1600

Tilt Skillet (Electric): 1800,
1700

Steam Cooker: A-1-.....SS,
A-1-.....S with Stainless Steel
Door

Automatic Steam Cooker:

MFA-1-.....SS, MFA-1-.....S with S/S
Door

S/S Tilting Skillet: 1200

Tilting Kettle: FT 10CR

MARLEN RESEARCH CORP.

OVERLAND PARK, KANSAS

Vienna Sausage Cutter & Canner: 10

Continuous Hydraulic Stuffer: 519

Frozen Meat Cuber: 619

Frozen Meat Slicer: 625

Delivery Belt Assembly: 725

Food Pump: 629, 670

Continuous Vacuumizer: 640

Twin Piston Stuffer: 700, 770

Meat Cuber: 620

Food Pump Hopper: 500

Stuffer: 600, 607, 200, 270

Grinder Head: 300

Air or Hand Operated Plug Valve:
400

Screw Feed Hopper: 500-A

Dual Horn Stuffer: 220

Vacuum Mixer Hopper: 550

Food Pump: 7000

Adapter Tube: F-26

Patty Former: 2000

Portioner: COV

HANS MARTENS GMBH & CO. KG

FLensburg, GERMANY

Belts (Food Contact): 1856, 24-68,
PU-Normal, PU-G/1, PU-M/1, PU-M/2,
PU-G/2

MATERIALS TRANSPORTATION CO.

TEMPLE, TEXAS

High Lift Single Cylinder: HL-SC

MARTIN/BARON INC.

SOUTH EL MONTE, CALIFORNIA

Cooling Conveyor System:

MBI-.....

MARTIN CONVEYING MACHINERY

MANSFIELD, TEXAS

Screw Conveyor: SD-34971

L. R. MARTINELLI

SAN JOSE, CALIFORNIA

Grinder Attachment: 13

GERALD MARUSKA & ASSOCIATES, INC.

MADISON, WISCONSIN
Sausage Peller: SP12..

MARYLAND CUP CORP.
OWINGS MILLS, MARYLAND
"Flex-E-Fill" Filling Machine: MR-1

MARYLAND WIRE BELTS, INC.
CHURCH CREEK, MARYLAND
S/S Mesh Wire Belt: B-48-48-18

MASSMAN AUTOMATION DESIGNS
VILLARD, MINNESOTA
Shackle Unloader: 8506-15

MASS TOOL & DIE
COUNCIL BLUFFS, IOWA
Electric Bone Trimmer: 200

MASTERCRAFT INTERNATIONAL, INC.
CHARLOTTE, NORTH CAROLINA
"Cartonmaster" Packaging Machine: 5

MASTER KRAFT CONSTRUCTION
NASHVILLE, ARKANSAS
S/S Chill Tank: TD-84
Cooked Poultry Parts Deboner: CWM-84
Belt Conveyor: BC-84

MATEER-BURT COMPANY
WAYNE, PENNSYLVANIA
Filling Machine: BURSA
Mateer/CVF Filler: 31-A, "Neutron"
1000, Neutron-....
Trustpak Rotary Cup Filler: TP-31000
Series

MATERIALS HANDLING DIV. MIDLAND-ROSS
CORPORATION, CINCINNATI, OHIO
Meat Dolly: 34-...
Plastic Meat Trays: 18-465, 18-467
Tote Boxes: 09-...
Tote Box Lids: 10-...
Meat Lugs: 01-..., 04-..., 07-...,
11-..., 17-..., 18-...
Meat Lug Lids: 02-..., 03-...,
06-..., 08-..., 15-..., 18-...
Meat Lug w/Drain Holes: 18-...
Bulk Containers: 22-...
Bulk Container Lids: 23-...
Plastic Drums: 21-...
Plastic Drum Lids: 21-...

MATERIALS TRANSPORTATION COMPANY
TEMPLE, TEXAS
Dumper: H-LET, H, FC, F, LEA, LEC
Inverter: H-LE
MTC Hydro-Dumper: LE
Hydro Dumper: LF, H-LEA, LET, H-LT,
H-LC, H-LB
Hydro Dumper for Combo's: H-LEC
Vertical Dumper: L-LE
Hydro Dumper: H-LCI (For Vemag
Product Hanging Rack: PH R1
Hydraulic Dumper: H-LE-S2, H-LE-S3,
H-LEC-S2, H-LEC-S3
Screw Conveyor: MTCs-...-...
MTCs-16-10
Belt Conveyor: MTCB-...-...
Blender: MTB-...-...
Vacuum Mixer/Blender:
MTBV-...-...
Hydraulic Dumper: H-LE-S4
Continuous Cooker: MTCC-...-...

Column Dumper: HLC-1

MATHER & PLATT, CANADA, LTD.
SCARBOROUGH, ONTARIO, CANADA
Rotary Pump: RPS..

H. MAURER + SOHNE KG
WEST GERMANY
S/S Processing Oven, Gas, Steam, or
Electrically Heated: AS-....

MCB EXPERIMENTAL CORP.
HACKENSACK, NEW JERSEY
Automatic Filling Machine: A-1
Ricotta Cheese Dispenser: A-1-F
Dough Sheeter: MA-1
Cook Tank: MA-2
Cooling Tank: MA-3
Filling Machine: MA-4
Knife: MA-5
Conveyor: MA-7, MA-8
Manicotti Roller: MA-6
Round/Square Ravioli Machine: 3-100
Lasagne Cutter: MLC-5

MC MACHINE SUPPLY
ROGERS, ARKANSAS
Product Mold: 11-.

MC GRUER, FORTIER, MYERS LTD.
QUEBEC, CANADA
S/S Smokehouse Trees: "Sanitree"
S/S Smokehouse Cages: 2, 3, 4
Station

MC KENNA EQUIPMENT CO.
ST. LOUIS, MISSOURI
Capping Machine: Lid-O-Matic

MCLAMB ENTERPRISES, INC.
BENSON, NORTH CAROLINA
Cooker: S-5A, S-15A, S-30A, S-50A

H. L. MCNALLY & SON
DES MOINES, IOWA
Filter Assembly w/S.S Screen

MCQUAY-PERFEX, INC.
MINNEAPOLIS, MINNESOTA
"Crystal Tips" Flake Ice Machines:
F--S-..., FAS-149, FAS-229,
FWS-149, FWS-229
"Crystal Tips" Ice Storage Bins:
B--S-...

MD PNEUMATICS, INC.
SPRINGFIELD, MISSOURI
Lobe Line Pump: SP-200, S4-215,
S-....

MEASUREMENT SYSTEMS INTERNATIONAL
SEATTLE, WASHINGTON
S/S Scale Check-Weight: Series
MSI-...

MEAT EQUIPMENT PARTS & SERVICE COMPANY
WEST CHICAGO, ILLINOIS
Injector: BI-244 (BI-....)
Rotary Brine Filter: MP-RF-.010
Meat Tenderizer: "MEPSCO" MT-659

MEAT INDUSTRY TECHNIQUE AB
SIMRISHMAMN, SWEDEN
1Hide Puller: MITAB, "MARK" II

MEAT MANAGEMENT, INC.
PALMYRA, NEW JERSEY
Tank Dumpers: ML-30, ML-40, DM-...
Meat Tumbler: M-...., PM450-2
Automatic Mold Release: AMR-....
Vacuum Extendedfall Meat
Management: M-VEF-1
Meat Tempering Tank: TTS-600
Double Incline Belt Transport
Conveyor: DIBT
Helix Static Conveyor: HX

MEAT PACKERS & BUTCHERS SUPPLY CO.
LOS ANGELES, CALIFORNIA
Shelf Truck-5 Tier: 20075
Shelf: 20072
Curing Vat: 20017
Offal Pan Rack Truck: 20043
Offal Pan & False Bottom: 20042
Cubed Meat Conveyor: 30004
Semi Live Skid: 20030
Flat Truck: 20020
Beef Boning & Fabricating Conveyor:
7748
Ham Pumping Table: 10119
Tub Truck: 20001
Floor Racks: 10001, 1000
500# Meat Tub Truck: 20003
600# Meat Tub Truck: 20005
1000# Tub Truck: 20007
Utility Table: 10116
Cutting Table: 10111
Order Assembly Truck: 20002
Incline Belt Conveyor: 30005
Hydraulic Stuffers: 40004
(Electric), 40005 (Manual)
"Rex" Silent Cutter w/S/S Bowl:
HK-65
"Inject-Jet" Pickle Injector: 90009
"VacuFresh" Packaging Machine:
S6-Star, I-25 Interval, PN-30
Double Chamber, I-20 MID1
Smokehouse 40166, 40167, 42271,
42273
Vacuum Packaging Machine:
"Vacu-Fresh" Webstar Duo 42014,
"Vacu-Fresh" E 42085,
"Vacu-Fresh" S9DK 42087,
"Vacu-Fresh" Piccolo 42009,
"Vacu-Fresh" SH
Vacu-Fresh: Piccolo 42018
Vacu-Fresh Westar Duo: 42035
Vacu-Fresh Packaging Machine: SF,
I-22, PN-20, Maxi-Pack
Vacuum Packaging Machine: 1-18 Mini
Dicers: TA 108/3, TA 108/4, TA 120,
"Cubemat" 150/170
Dicer/Slicer: Piccolo II, Derby,
Sprint, Cubemat 144, Unimat 120
Water Bath Shrink Tank: 42081,
42082
Sausage Filler: 40240, 40241,
40243
Continuous Vacuum Stuffer: 40230
Vacuum Tumbler: "Vario-Vac" 650,
350, 1000, 1500, 2200, 3100,
4400, 6600, 11000
Meat Slicer: TK-...-2, TPS-...
Pickle Injector: "Inject Jet"
90009.., Inject Jet" 90009-D...
Vacuum Meat Tumblers: 42310,
42311, 42312
Smokehouses: 40117, 40118, 42267

Dicer: Cubemat: 120
 Vacuum Packaging Machine: Vacu
 Fresh Duomat II & III
 Continuous Vacuum Stuffer: 40232,
 40223, 40234
 Vacu-Fresh Vacuum Packaging Machine:
 "GASTRO"
 Cutmaster Bowl Cutter: 42375
 Vacuum Packaging Machine: "Vacu-
 Fresh" Piccolo" C-10-H, "Vacu-
 Fresh" C-50D, U&W Webster Duo
 CD-110
 S/S Blender: B-..., B-....
 S/S Blender: B5000, B6000
 Vacuum Packaging Machines:
 "Vacu-Fresh" I-20, E-50-D, E-60-D,
 E-110
 Sausage Stuffer: 40027, 40028, 40029
 Steak Flatteners: SPR

MEAT SEAL PROCESS, INC.

CRANFORD, NEW JERSEY

Gatineau Vacuum Packaging and
 Sealing Machine: V-120, V240

MEAT SEPARATOR CORPORATION

GAINESVILLE, GEORGIA

"Yieldmaster" Separator: C
 "Yieldmaster" Skin Dewatering
 Machine: SD-2

MEAT SYSTEMS, DIV. OF CARDEL SYSTEMS
CORP., DANBURY, CONNECTICUT

Meat Massager: MC-..
 Incline Tables: MR-..., MR-20S
 Pickle Injector: MI-..
 Lifter Dumper: MSL-..., MSD..
 S/S Tank: ST-20
 S/S Smoke Cart: SC-4
 Vacuum Tumbler: VT-10, VT-..
 High Lift Vat Dumper: CVD-
HL, MSVD-...HL
 Double Agitator Blender:
 MSD-.....

MEAT TECHNOLOGY

DU QUION, ILLINOIS

Steam Chamber: VOGEL

MECHANICAL FABRICATORS, INC.

ATLANTA, GEORGIA

Pork Skin Fryer: PSF-....
 Oil Holding Tank: OHT-....

MECHANICAL FABRICATORS

FAIRBORN, GEORGIA

Cooling Conveyor: MF-....
 Auger Feeder: MF-....

MECHTRONICS INDUSTRIES

WEST CHESTER, PA

Conveyor: 752, 752-A, "Inter-Stack"
 Conveyor: 250, 300
 Meat Patty Paper Interleaver: IL-900
 Inter-Stack Conveyor: 120/150
 Interleaver Conveyor: IL 100
 Inspection Conveyor: LS-100-1
 Stacking Conveyor: LS-100-2

THE MEET COMPANY

SHAWNEE MISSION, KANSAS

S/S Meat Vat: 1000, 1001
 Lazy Susan: 2001-.-SS, 2001-.-G
 Dump Buggy Cart: 1400, 1600

Zip Strip Hide Puller: 2500G, 2500S

MEGA-PACK LTD.

GRESHAM, OREGON

Smokehouse: MV-..., CH-..., CV-...

MENASHA CORPORATION

SCRANTON, PENNSYLVANIA

Cutting Board: "Sanalite" 300

MENTOR PRODUCTS INC.

MENTOR, OHIO

Ham Slicer: HM-100

MEPACO, INC.

OAKLAND, CALIFORNIA

Ham Mold Unloader (Dual): 121
 Ham Mold Unloader (Single): 120
 Ham Former: 404, 408, 413, 414
 Stuffer (Speed-King): 103
 Rail Hoist (MEPACO): 510
 "MEPACO" Formulating Scale
 Conveyor: 184-A
 Loaf Mold: 807-PL, 811-SL
 Ham Mold: 813-SH
 Loaf Pan: 877
 Loaf Truck: 218
 Mixer-Blender: 170 (standard and
 vacuum)
 Conveyor (Screw Type): 185, 185-TA
 Loader (Screw Type): 105, 413, 415
 Stuffer (MEPACO): 117
 S/S Screw Conveyor: 173, 185-1,
 185-11, 185-12
 S/S Slat Conveyor: 175
 Dual Mold Stuffer: 108-A
 Stockinetter (MEPACO): 102
 Boning Conveyor (MEPACO): 181
 Belt Conveyor (MEPACO): 211-A
 Dumper: 519
 Mold Cover Press: 114, 112, 116,
 126
 Rotating Trays: 201, 238
 S/S Landing Table: 130
 Forming and Stuffing Machine: 106
 Lift Dumper: 523
 Loaf Mold Filler: 560
 Tripe Washer S.S.: 436
 Sausage Meat Truck: 250
 Ham Soaking Truck: 270
 Soaking Tank: 272
 Ham and Bacon Wrapping Table: 135
 Wrapping Table: 136
 Utility Table: 142
 Sausage Stuffing Table: 150
 Stuffing Table (Streamlined): 151
 Stuffing Table (Conventional): 152
 Pumping Table: 160
 Boning Table w/Cutting Boards: 155
 S/S Surge Hopper: 526
 S/S Formulating Table: 179-T
 Dual Loading Forming and Stuffing
 Machine: 107
 Self Feeding Grinder Hopper: 525
 Surge Hopper: 524
 S/S Spice Mixer: 552
 Rotary Ham and Bacon Washer: 189
 Mold Cover: 807-SL-P, 807-DL-P,
 813-SH-P, 813-DH-P
 Loader Screw Type (Standard &
 Vacuum): 105
 Vacuum Stuffer: 105V

MEPSCO INC.

WEST CHICAGO, ILLINOIS

Tenderizer: CT-31

MERCER TOOL CORPORATION

AMITYVILLE, NEW YORK

Manual Bench Sausage Stuffer: Dick
S/SMERRICK SCALE MFG. CO.

PASSAIC, NEW JERSEY

Scale - Continuous Weigh Feeder:
 950
 Continuous Weigher (Open Style):
 950

METAL MASTERS FOOD SERVICE EQUIPMENT
CO., INC., SMYRNA, DELAWARE

Cutting Tables: CT-...

Chopping Tables: BT-...

Shelving w/carts: Series S, A, CC,
EU, U, DR, DS, DT, MDRMETALS, INC.

ROCKY MOUNT, NORTH CAROLINA

S/S Tables: M-..., M-...SB,
E-..., E-...SBS/S Tables w/Cutting Board Tops:
CTM-..., CTM-...SB, CTE-...,
CTE-...SBMETRAMATIC CORP.

LANDING, NEW JERSEY

Check Weigher: 300 Series, 1300
 Series, 1800-SS Series,
 "Weightec" II-SS, "Weightec"
 III-SS, "Weightec" IV-SS,
 "Weightec" V-SS

Check Weigher: "Weightec" LWSS.,
 "Weightec" LWSS., "Weightec"
 LWSS...

Line Divider: LD-...-

Metal Detector (w/Search Head and
Controls): MMD-.-SSMetal Detector System (w/Conveyor,
Search Head and Controls):
MDC-.-SS

Medium Weight Checkweigher (For
 Packaged Product Only): MW-II,
 MW-III, MW-IV, MW-V
 Weightec: HW-...SS

METRO EQUIPMENT CORP.

SUNNYVALE, CALIFORNIA

S/S Portion Control Scale: CW-../SS,
CW-../SS/A-..

S/S Baker Scale: SM-...,
 SM-.../A-..., DSM-..., DSM-.../A-..
 Bench Dial Scale:

BD/11-.../A-8/A-6/A-...

BD/11-.../A-8/A-7/A-...

BD-.../A-8/A-6/A-...

BD-.../A-8/A-7/A-...

S/S Digital Bench Scale

S/S Digital Scale: SPC-32,

SPC-64/A-222

S/S Washdown Printer: SS-503

Digital Weight Indicator: SEP-..K,

SEP-..K/A-..., SOLO-..K,

SOLO-..K/A-...

Electronic Bases: SAC-2015,

SAC-2015/A-..., SAC-3020,

SAC-3020/A-...

Digital Scale: LCD-10, LCD-32,
 LCD-20, DSY-..., DSY-.../A-280

Scale: DSY-...
 S/S Digital Scale: SPC-64
 Accu-Weight Digital Scale: CDS-...
 Accu-Weigh Digital Weight
 Indicators: SX-...K, SX-...K/A-...,
 SX-...K/IB, SX-...K/IB/A-...
 Accu-Weigh Scale: SKY-5, SKY-32
 Accu-Weigh Digital Scale: SPAK-...
 Accu-Weigh Digital Scale: BCF-.,
 BCF-., BCF-...

METRONICS, INC.

CEDAR FALLS, IOWA

Loin Pull & Rib Cut Machine:
 LPR-120

METROPOLITAN WIRE CORPORATION

WILKES BARRE, PENNSYLVANIA

Shelving: "Supra Erecta" S/S
 "Supra Erecta" Metro Seal (To be
 used only for packaged product.)

METROPOLITAN WIRE GOODS CORP.

MORTON GROVE, ILLINOIS

Supra Erecta Shelf, S/S (To be used
 only for packaged product.)

METTLER INSTRUMENT CORPORATION.

HIGHTSTOWN, NEW JERSEY

Scale: PS-15
 Scale: PR-700 (to be used with
 suitable stand)
 Scale - Electronic Balances:
 PC..., PC..., PC...-03,
 PC...-03 (With S/S platform and
 suitable stand.)
 Multi Scale Weighing Platform:
 EB60-SS, EC240-SS, ECC600-SS
 FEHD Electronic Scale

MEYER MACHINE

SAN ANTONIO, TX

Vibra-Flex Vibratory Conveyor:VF-..

MEYER METALCRAFT SPECIALTIES

WINDSOR, MISSOURI

Meat Pump: 120
 Chub Chiller: 1-6M, 2-12M, 3-18M,
 4-24M
 Cooker: CKRS-. PM, CKRW-. PM
 Chiller: CHR-.. PM, CHR-.. PM,
 CHRGB-. PM
 S/S Insulated Chill Tank: ICT
 S/S Cook Tank: ICKRT
 S/S Transporter: ST 1

MEYN U.S.A., INC.

GAINESVILLE, GEORGIA

Broiler Unloading Station: 180F
 US-2
 Poultry Scalders: SC-1
 Automatic Head & Windpipe Puller:
 HP-2
 Automatic Electric Waterbath
 Stunner: AS-2 (Water level must
 not exceed 1/4" depth above
 screen.)
 Automatic Opening Cut Machine:
 "Jupiter" III (Surfaces of
 machine contacting carcass must
 be sanitized between each use
 with 180 F. water or solution of
 20 ppm residual chlorine at point
 of use.)

Automatic Gizzard Splitter: GS-III

"McSmith" Neck Skin Cutter: MS-1

Gizzard Defatter/Washer: DW-1

Automatic Pre-Stomach Machine:

PS-II (Personnel must be
 provided to trim portions of
 digestive tract not removed by
 the machine and must be in
 addition to the auxiliary
 peeler.)

Automatic Vent Cutter: VC-II

(Surfaces of machine contacting
 carcass must be sanitized with
 180 F. water or solution of 20
 ppm residual chlorine at point of
 use.)

Reprocessing Station

w/Chlorinator. S.T.-1

Broiler Unloading Station: AD-1,
 AD-2

Hock Picker: HP-1

Poultry Killer: MK-3

CO2 Tunnel: ZT-1

Weighing System: Mark I (Consisting
 of - Weighing Machine: HB-83,
 Line Clearer: LC-101, Weighing
 Shackle: WS-101)

Weight Distribution System: WG

Poultry Cut-Up Saw: MSC-1

CD6000 Gizzard Harvester: 033303

Neck Skinner: NS-1

Whole Breast Filleting Machine:
 06-08-01

Final Inside/Outside (14 Unit)

Bird Washer: 033713

Scale and Packout Conveyor:
 06-08-01

Dewatering Tumbler: DT-2

Poultry Killer: RW-1, MK-3

Eviscerating Machine: Apollo-72,
 Apollo IV, U80 (Manual positioning
 of viscera for inspection
 necessary.) (Surfaces of machine
 contacting carcasses must be
 sanitized between each use with
 180 deg. F water or solution of 20
 ppm residual chlorine at point of
 use.)

Disc Pickers: JM-., JMKD-..

Automatic Electric Waterbath

Stunner: AS-2 (Water level must
 not exceed 1/4" depth above
 screen.)

Automatic Vent Cutter: VC-11

(Surfaces of machine contacting
 carcass must be sanitized with 180
 deg. F water or solution of 20 ppm
 residual chlorine at point of
 use.)

Automatic Pre-Stomach Machine: PS-11

(Personnel must be provided to
 trim portions of digestive tract
 not removed by the machine and
 must be in addition to the machine
 and must be in addition to the
 auxiliary peeler.)

Automatic Opening Machine: "Jupiter"

111 (Surfaces of machine
 contacting carcass must be
 sanitized between each use with
 180 deg. F. water or solution of
 20 ppm residual chlorine at point
 of use.)

Automatic Bird Bagger: BB-1, PM-80

Inside-Outside Final Birdwasher:
 BW-2

Weighing System: Mark 1 (Consisting
 of Weighing Machine: HB-83, Line
 Clearer: LC-101, Weighing Shackle:
 WS-101)

Leg Processor: LP-1

Automatic Opening Machine: Mark III,
 "Mark" III-.. (Surface of machine
 contacting carcasses must be
 sanitized between each use with
 180 deg. F. water or a solution of
 20 ppm residual chlorine at point
 of use.)

Automatic Breast Fillet Machine:
 1200

Automatic Cropping Machine: ACM-510
 (Surfaces of machine contacting
 carcass must be sanitized between
 each use with 180 deg. F. water or
 a solution of 20 ppm residual
 chlorine at point of use.)

Neck Breaker: CNB-14 (If used prior
 to inspection station, surfaces of
 machine contacting carcasses must
 be sanitized between each use with
 180 deg. F. water or 20 ppm
 residual chlorine at point of
 use.)

Final Vacuum Machine: FCM-500

Tail Cutter: TC-105

Wing Cutter (second joint): 06-04-02

Wing Tip Cutter: 06-04-03

Automatic Thigh Deboner: ATD-300

Giblet Wrapping Machine: "Haluwrap"

GIB-80 Type SAH-80

Cut-Up System: 85-1 consisting of
 Wing Cutter, 06-04-01; Horizontal
 Bird Halving Machine, HM-651; Leg
 Separator, LS-691; Drumstick/Leg
 Unloader, 06-38-01

Whole Breast Filleting Machine:
 BFM-681

Final Inside/Outside (14 Unit) Bird
 Washer: F10-515

Scale and Packout Conveyor: SPC-682

Automatic Neck Breaker: "Graham"
 GANB-100

MGS MACHINE CORPORATION

MINNEAPOLIS, MINNESOTA

Pick and Place Machine: IPP-3110

MICRO TOOL COMPANY, INC.

FITCHBURG, MASSACHUSETTS

Electronic Scale: ES-36

MICRODRY CORPORATION

SAN RAMON, CALIFORNIA

Bacon Precooker: BW-1

Microwave Bacon Precooker MMB-1

MICROMATIC INC.

SIOUX CITY, IOWA

Pork Skin Cutter

MIDACO CORPORATION

ELK GROVE VILLAGE, ILLINOIS

Lazy Susan Table: 1000

Conveyor: 500

Sandvik Boning Conveyor: 750

S/S Collapsible Smoke Cage: 2600

"Bone-A-Matic" Boning Machine: 2800

MIDDLE ATLANTIC PRODUCTS CO., INC.
LIVINGSTON, NEW JERSEY
Poly Combo Bin: MPA-....

MIDDLEBY-MARSHALL OVEN CO.
MORTON GROVE, ILLINOIS
Revolving Tray Oven: NY-....,
KY-....
Rack Oven: NY-..

MID-STATES ENGINEERING &
MANUFACTURING, INC., MILTON, IOWA
Dumping Buggy: MS100B-U
S/S Curing Vat: SCCT-....

MIDWEST FILTER CORPORATION
HIGHWOOD, ILLINOIS
Filter Vessel: FS-85

MIDWESTERN INDUSTRIES, INC.
MASSILLON, OHIO
Sifter's Model 25S, 55S
Portable Vibrating Screening
Equipment: MR 605158R5, MR..S...,
ME-..

MILE HIGH EQUIPMENT CO.
DENVER, COLORADO
"Ice-O-Matic" Ice Machines:
B-....W-SS, B-....A-SS, B-....W,
B-....A
Ice Cuber w/Bin: C-..H-A-P
Ice Flaker w/Bin: F-....A-..P,
F-....W-..P, F-....A-..F,
F-....A-..P, F-....W-..P,
F-....W-..F, F-....A-..S,
F-....W-..S
Flaked Ice Maker Dispenser:
FD-....A-P, FD-....A-S,
HD-....W-P, HD-....A-P,
HD-....A-S, HD-....W-S
FD-....W-P, FD-....W-S
Ice Cube Machines: C-..F-A-P,
C-..F-A-S, C-..H-A-P, C-..H-A-S,
C-..F-A-P, C-..F-A-S,
C-..H-A-P, C-..H-A-S,
C-..F-W-P, C-..H-W-P,
C-..F-W-P, C-..H-W-P,
C-..F-R-P, C-..H-R-P, C-..F-R-P
Ice Cube Machines: C-..F-W-S,
C-..F-W-S, C-..H-W-S,
C-..H-W-S, C-..H-R-S, C-..F-R-S,
C-..H-R-P, C-..F-R-S,
C-..H-R-S
Modular Ice Flakers: MF-....R-P,
MF-....A-P, MF-....A-P,
MF-....W-P, MF-....R-P,
MF-....A-P, MF-....A-S,
MF-....W-P, MF-....R-S,
MF-....R-F, MF-....W-S,
MF-....W-S
Ice Flaker: FC-....A, FC-....A,
FC-....W, FC-....W
Ice Bins: B-..-P, B-..-S

MILL SUPPLIES INC.
ORLANDO, FLORIDA
Conveyor Belt (Food Contact):
X-300, X-400

MILLARD MANUFACTURING CORP.
OMAHA, NEBRASKA
S/S Flat Wire Belt Conveyor: CV-5200

Rod Bed Smooth Top Belt Conveyor:
CV-3100
Continuous Poultry Cooker: FRE-200

B&N MILLER, INC.
BOSCOBELL, WISCONSIN
S/S Smokehouse B&M M500

MILWAUKEE SEASONING LABORATORIES
GERMANTOWN, WISCONSIN
Basting Injector and Control: 100
Basting Injection Machine: 300

MILLER METAL FABRICATORS
STAUNTON, VIRGINIA
S/S Chill Tank: CW-73
S/S Turkey Shackle: S-12

MINNESOTA MINING AND MANUFACTURING
CO., ST. PAUL, MINNESOTA
Box Sealers: Series S-610-, Model
275, 477
Gauge Insertion Machine: 1, 4650
DR, 4650 DRA, 4670 DRA
Dun-Rite Insertion System: 28700

MIRA-PAK, INC.
HOUSTON, TEXAS
Packaging Machine: GS, HS, KS, TKS,
H2S, MS, RV-12-ES, RV-12-B5

MISA MANUFACTURING, INC.
WESTMINSTER, CALIFORNIA
Centrifuge: 81081-982

MITSUBOSHI BELTING LTD.
NAGATAKU, KOBE, JAPAN
Belts (Food Contact): White, 2, 3
or 4 Ply: F-CON-5L (Belts with
cotton carcasses must have edges
sealed with chemically acceptable
compound.)

PATRICK J. MITCHELL CORPORATION
SEATTLE, WASHINGTON
Freezer Pan: 310E
IQF System Divider: "Fish Fall Out:

MIXING EQUIPMENT COMPANY
ROCHESTER, NEW YORK
Portable Mixers: UNS-A, UNS-.,
UND-A, UND-.
Mixer: "Lightnin" UNAR-., UNAG-.,
XJQ-..

MODERN WELDING COMPANY, INC.
NEWARK, OHIO
S/S Vat: MW-8401, MW-8407, MW-....,
MS-...

JOHN MOHR & SONS - HYDRAPHONE DIV.
CHICAGO, ILLINOIS
Neck Cutter: Hydrhone, HPC
Neck Skin Cutter: BNC
Vacuum Nozzle: AVL, VL, WCL, BCL,
DV, HVL, HVL-S
Vent Cleaner: VCN
Cutter: Double Head
"Hydrhone" Tendon Puller: TP-FP
Shrink Tunnel: HST-..
Dri-Line Shackle: DS-1
Automatic Tripper: HST-8000
Tendon Puller: HTP

"Hydrhone" Turkey Hock Cutter
HTHC-3000

MOJONNIER BROTHERS COMPANY
CHICAGO, ILLINOIS
Deaerator: C-..

MOL BELTING COMPANY
GRAND RAPIDS, MICHIGAN
Belting (Food Contact): .LR5/OW,
.R5/5W, .R5/OW, .R3/OW
Thermo-King H, 2H15/1W/NV,
3H15/1W/NV, 3R10/OW
2R2/OW/U, 1R3/OW/U, Thermo King
"M", Thermo King "TPS"

MOLDED FIBREGLASS TRAY CO.
LINESVILLE, PENNSYLVANIA
Food Trays: 30., 33.
Tote Boxes: 7-..
Tote Box Lids: 7-..-..

MOLDEX, INC.
PUTNAM, CONNECTICUT
Polyurethane Solid Round: 1/8" thru
9/16"
Polyurethane V Belting: "A", "B",
"C"
Belts (Food Contact): Moldex Flat
E, T

MOLINE COMPANY
DULUTH, MINNESOTA
Dough Cross Roller: MCR-..
Dough Extruder: 10-10, 10-14
Processing Belt Conveyor: PC-1
Reversible Dough Sheeter: 550, 550B,
550C
Spiral Mixer: SM-...

MONFORT FAB SHOP
GREELEY, COLORADO
Plastic Belt Product Conveyor: E-101
Conveyor: MGL-...., MGL-....
Pneumatic Knuckle Puller: PKP-01
Patty Stacking System Consisting
of: Metal Detector Conveyor,
#PSC-001, Transfer Conveyor:
#PSC-002
Paddle Bone Puller: PBP-001

MONO GROUP INC.
BENSENVILLE, ILLINOIS
Lobeflo S/S Pump...NDM With
Sanitary Type Connections

THE MONTAQUE COMPANY
HAYWARD, CALIFORNIA
S/S Gas Ovens: S115, S115A, S115S,
S136, S236, S2115A, S2115S,
SP115, SP115A, SP115S, SP136,
SP236, SP2115, SP2115A, SP2115S
S/S Electric Ovens: SEK15A,
SPEK15A, S2EK15A, SP2EK15A

MONTICELLO INDUSTRIES
ATLANTA, GEORGIA
Cutting Board: ABCO "Monti-Poly"

MORGAN DESIGN, INC.
SKOKIE, ILLINOIS
Automatic Product Ejector:
2721-1000
Automatic Mold Washer: 2741-500

MORLAND PRODUCTS, INC.

MANCHESTER, CONNECTICUT

Air Operated S/S Plug Type (with
sanitary type end connectors)
Valve: MVXX-5, MVXX-3

MORRIS & ASSOCIATES INC.

RALEIGH, NORTH CAROLINA

Salting System
Freezer: PPF
Freezer w/CIP System: CBF
Giblet Pumping & Chill System
Freezer: PFS-60H-2515-F
Poultry Carcass Chiller: MNT...
Water Overflow Meter: WM-10-G
Heat Exchanger: WRC...HSS
Continuous Belt Freezer: SMF-....
Giblet Chiller: GS...MNT
Turkey Chiller: MNT
Nugget Ice Machine: NIM-RA-15T
Ice Maker (Ice Master): NIM-...
H...T, NIM...H...T, NIM...H...
...T, PIM...H...T, PIM...H...
...T, PIM...H...T
Ice Maker (Ice Master): NIM-....,
NIM-...., NIM-....,
NIM-...., NIM-....,
NIM-....
Ice Maker (Ice Master): PIM-....,
PIM-...., PIM-....,
PIM-...., PIM-....,
PIM-....
Ice Surge/Storage Bin: B...

MORRISON COMPANY, INC.

ANTHONY, KANSAS

Belts, Food Contact:
OHGR-2 (White)
OHGR-3 (White), OHGR-2MC,
OHGR-3MC, OHGR-3-Tan
Belts (Direct Food Contact):
OHGR-2VG, OHGR-3VG, OHGR-2LG,
OHGR-3LG, OHGR-2LR, OHGR-3LR,
OHGR-3LGM, OHGR-3LRM,
OHGR-3LR-TAN, OHGR-3MC-Tan

MORRISON TIMING SCREW CO.

SOUTH HOLLAND, ILLINOIS

Table Top Can Opener: IT-22

MORRISON WEIGHING SYSTEMS, INC.

MILAN, ILLINOIS

Infeed & Scale Conveyor: RC-101

MORROW SYSTEMS INC.

CINCINNATI, OHIO

Internal Alarm: Temperature

MORTON SALT COMPANY

CHICAGO, ILLINOIS

Brinemaker: P-2, EP, EP-2, ES,
FC-1015
Fluitron: QR
Saltab Depositor: SG, G-SH
Liquid Dispenser: FLOCRON, IMCO
Meat Pomp: 402

MO TEC, INC.

MT. VERNON, MISSOURI

Individual Off-Line Pressure Bird
Washer with Chlorinator: TC-100,
C-100

MOYER DIEBEL CORPORATION

AMHERST, NEW YORK

Turnover Machine: E200MPP(A), PM-3,
PM-4
Dough Sheeter: PM-1, PM-2

MOZLEY MANUFACTURING COMPANY

STAMFORD, CONNECTICUT

Slicers: 500L, 725L, 775L, 825L,
850L, 875L

MRM/ELGIN PACKAGING MACHINERY

DIV. OF DOMAIN INDUSTRIES

NEW RICHMOND, WISCONSIN

Filling Machine: R-50-V
Filler: 68177
Vacuum Cleaner: Air Vent, 1093

M-TEK INCORPORATED

EAST DUNDEE, ILLINOIS

Vacuum Bag Sealer: Corr-Vac Mark I,
Mark II, Mark III

PAUL MUELLER COMPANY

SPRINGFIELD, MISSOURI

Ramsey Transfer Conveyor: #2
Boning Table Conveyor: 3-Belt
Ramsey Food Cooker: #1
S/S Atmospheric Cooker: SCI
Bulk Milk Cooler: RH
S/S Kettles: A, AP
Poultry Chill Tanks: 304-4, 304-5,
409-4, 409-5
S/S Cooler: R.C.
Double Belt Conveyor: PE0001
S/S Belt Conveyor: CPC-....
Meat Tank: MT-01, 304-3
Jacketed Kettle w/Agitator: F
Poultry Dump Cart: DC
S/S Agitated Cooling Storage Tank:
RH-P
Horizontal Storage Tank: "SHW"
Stainless Steel Cooker: RCW
Cook 'N Cool: CNC
S/S Meat Rack
S/S Transfer Cart
Silo Storage Tank: SVW
Falling Film Chiller: FFC
S/S Plate Heat Exchanger: ATIODW
S/S Food Grade Tanks: Porta-Tanks
Falling Water Chiller: NSB-R, NS...-R
Single Bowl Ribbon Blender: RBS

MULCO ENGINEERING

ATLANTA, GEORGIA

Spiral Ham Slicer: W-1D

MULLINIX PACKAGES INC.

LOS ANGELES, CALIFORNIA

Sausage Packaging Machine: 810, 812

MULTIPLE SYSTEMS INC.

AMARILLO, TEXAS

Tendon Spinner: 2436

MULTIVAC, INC.

KANSAS CITY, MISSOURI

Packaging Machine: "Multivac" AG-6,
AG-8, AG-80, AG-800, A200, A-300,
A-400, AB-100, M-8..., M-8..D,
M8..., M8.../..., M-72, R-7...,
R-5..., R-80, RT5..., CD-6...
Sealing Machine: "Multivac" AG-4,
B-6, BG-6, R-67, R-70, AGW, AGV,

AG-5, B-7, AG-500, AG-900
Rollstock Vacuum Packaging Machine:
"Multivac" M100

MUNSON MACHINERY COMPANY INC.

UTICA, NEW YORK

Rotary Mixer: 700-TSS

MURPHY STR

ST. JOSEPH, MISSOURI

Segmented Tooth Roller: M-15

MURZAN INC

NORCROSS, GEORGIA

Sanitary Double Diaphragm Pump:
DL...-SL, PI...-SL, PI50DL, PI50SL

- N -

N & W PACKAGING SYSTEMS, INC.

KANSAS CITY, MISSOURI

Form, Fill, and Seal Packaging
Machine: PF-111

NALBACK ENGINEERING COMPANY, INC.

CHICAGO, ILLINOIS

Rotary Filling Machine
(Powder/Granular) Model:
"Sanifill"...

NANTSUNE IRON WORKS COMPANY, LTD.

OSAKA, JAPAN

Meat Slicer: "High Clean" NHC
Slicer: NHC-U

NATIONAL CONTROLS, INC.

SANTA ROSA, CALIFORNIA

Drum Fillers: 22-MCSSF, 22-MTFF,
16-MTFF, 16-MCSSF, 20-MTFF,
24-MTFF
Dual Scale Filling System:
23TFF2-E
S/S Scales: 3207, 3224, 3234,
3250, 3220-10, 3220-25, 3220-50,
220-100, 3260, 3255/58
Scales (with suitable stand):
3230, 3240, 3241
Weight Meter: 5786
Electro scale: 475

NATIONAL CYLINDER GAS

KING OF PRUSSIA, PENNSYLVANIA

Nitrogen Freezer: (Ultra-Freezer)
2-10, (Ultra Freezer) 2-10-7S,
(Ultra-Freezer) 2-20,
(Ultra-Freezer) 4-30

NATIONAL INDUSTRIAL MFG.

BURLINGAME, CALIFORNIA

"Nieco" Broilmaster: 2500-S,
1000-L, 1200-S, 3700-S, 4900-S
Grill Master Belt Grill: MP-38-35

NATIONAL INSTRUMENT COMPANY, INC.

BALTIMORE, MARYLAND

Sanitary Filling Valve: SAN-60
Filler Pump: San/T-130

NATIONAL MANUFACTURING CO.

WARREN, MICHIGAN

Nickel Plated Pallet: -29

NATIONAL PACKING MACHINERY

HINGHAM, MASSACHUSETTS

Cubing Machine: Stew Beefer

NATIONAL TOOL, INC.

CONYERS, GEORGIA

Spiral Ham Slicing Machine:
HA-10069NEBCON MATERIAL HANDLING SYSTEMS

OMAHA, NEBRASKA

Vertical Snout Stripper: 733
S/S Offal Hanging Truck: 1910NEBRASKA CONVEYOR INC.

COUNCIL BLUFFS, IOWA

Stainless Steel C Hook/Knife
w/Sterilizer: 604C
Hide Puller: 643
S.S. Tripe Scalding: 610
Lazy Susan: 685
S. S. Packing Table: 517
S. S. Slat Moving Top Table: 634
Belt Conveyor: 680
Vat Dumper: 1023
Boning Table w/Cutting Boards: 509
Jaw Puller: 725NELGO MANUFACTURING

WAKURASA, INDIANA

Smoker/Cooker: SS-2

NERCON ENGINEERING & MFG., INC.

OSHKOSH, WISCONSIN

Ham Trim & Bone Conveyor: S. O. 8657

NESTAWAY, INC.

CLEVELAND, OHIO

Wire Container "Smokrak":
....NY/CR,SS
Wire Container "Chilrak":
....NY/CR,SSNESTIER CORPORATION

MILFORD, OHIO

Meat Lug Lids: 02-..., 03-...,
06-..., 08-..., 15-..., 18-...
Meat Lug w/Drain Holes: 18-...
Bulk Containers: 22-...
Bulk Container Lids: 23-...
Plastic Drums: 21-...
Plastic Drum Lids: 21-...
Tote Boxes: 09-...
Tote Box Lids: 10-...
Meat Dolly: 34-...
Plastic Meat Trays: 18-465, 18-467
Meat Lugs 01-..., 07-..., 11-...,
17-..., 18-..., 04-...
Containers (w/optional lids):
47-...NEW BRUNSWICK INTERNATIONAL, INC.

EDISON, NEW JERSEY

Load Cell Scales (With Suitable
Stand) DS-6-30, DS-60-30D.
S/S Scale: DS-260
S/S Platform Scale: DPS-8000
Electronic Platform Scale: DS-410NEW ENGLAND SHEET METAL

FRESNO, CALIFORNIA

Cured Meat Rinsing Conveyor: 2760

NEW LONDON ENGINEERING COMPANY

NEW LONDON, WISCONSIN

Conveyors: 200, 2235-DB, LL-320

PAUL L. NICCOLLS

CALIFORNIA, MISSOURI

Pump (Basting): "Bast-Rite" 4

W. A. NICHOLS COMPANY

KANSAS CITY, MISSOURI

Sup-R-Clean Food-Veyor: WSC12-24-12,
WSC18-16-12
Gizzard Skinning Machine: 1350-..
Shackle: J-24-C-SS, J-24-E-SSNIJHUIS INC.(Formerly NIJHUIS SCHLACTECHNIEK,
LICHTENVOORDE, THE NETHERLANDS)

HOLLAND, MICHIGAN

Nijhuis Automatic Scalding Tank:
"Turn-O-Matic" NTOM-....
Dehairing and Flaming Machines:
"Goliath" NDF-....-D, N-....-D
Moving Top Table w/Washer:
NMTT-...
Multi-Purpose Polishing Machine:
"Nijhuis" NPM-...
Nijhuis Singeing Machine: NSF
"Spitfile" -..
Nijhuis Scalding Tank: NST -...
Scalding and Dehairing Machine:
NHDGE-...., NHDGG-....,
NSLSE-...., NSLSG-....
Infra-Red Carcass Sterilizer:
NIFR-....
Back Fat Sheetening Slicer: 1-ANIJHUIS SCHLACTECHNIEK

LICHTENVOORDE, THE NETHERLANDS

Nijhuis Automatic Scalding Tank:
"Turn-O-Matic" NTOM-....
Dehairing and Flaming Machines:
"Goliath" NDF-....-D, N-....-D
Moving Top Table w/Washer:
NMTT-...
Multi-Purpose Polishing Machine:
"Nijhuis" NPM-...
Nijhuis Singeing Machine: NSF
"Spitfile" -..
Nijhuis Scalding Tank: NST -...
Scalding and Dehairing Machine:
NHDGE-...., NHDGG-....,
NSLSE-...., NSLSG-....NITTA INDUSTRIES CORPORATION (FORMERLY

NITTA BELTING CO., LTD.)

OSAKA, JAPAN F-541

Belt (Food Contact): White NLG.
WU-12BK, WU-12AK, CC-7AK, CC-6AK,
CC-12AK, EC-20BNITTA INTERNATIONAL, INC.

NORCROSS, GEORGIA

Belts (Food Contact): WU-6A,
WU-6AK, WU-12A, WU-12AK, WU-12B,
WU-12BK
Clina-12UF, 12CF, 20CF, 30CF,
07UF, 07CF, 06CF
Espot-20CC, 30CC, 40CC, 55CC,
81CC
WF-07UF, WF-12UF
Belt (Direct Food Contact): WFS-10
UFFRITZ NORBURY CO.

PINEVILLE, LOUISIANA

Hand Activated Hand Wash Valve
(Used with proper pressure
regulator on water supply line):
FN-100NORDSON CORPORATION

AMHERST, OHIO

S/S Pump: 64B
Spray Gun Assembly: A7A
Air Elevator for Pump: 64B
Spray Gun: NPE-2A
Agitated Hopper: NPE-H3
Heater: NH-4
Filter S/S: 161510
Circulation Valve Kit: 244778,
244780NORDSON CORPORATION

NORCROSS, GEORGIA

Bone Foam/Foam Melt System:
"Nordson" 130, 150, 170 (Product
label shall indicate presence of
"Bone Foam".)NORMAN MACHINERY COMPANY

NEWARK, NEW JERSEY

Mixers: 150, 400, BDSL-....,
BDHL-...
Hi-Speed Mixers (Impeller and
impeller drive assembly must be
disassembled daily for cleaning
and inspection): DS-...., DH-...NORR ENGINEERING-MANUFACTURING CO.

FORT WAYNE, INDIANA

Flexible Packaging Machine: Series
FNORTHFIELD EQUIPMENT & MFG. CO.,

NORTHFIELD, MINNESOTA

Freezer Belt (Food Contact):
Omni-Grid, Omni-Flex, S, G
Freezer: Spiral (Acceptance applies
to the conveyor only. Each
installation must be reviewed by
the Equipment Group.)NORTHFIELD FREEZING SYSTEMS, INC.

NORTHFIELD, MINNESOTA

Spiral Freezers w/Enclosures: NFS-G,
NFS-SNORTH STAR ICE EQUIPMENT COMPANY

SEATTLE, WASHINGTON

Ice Maker: 60, 10, 20, 40, 90
Ice Rake & Elevator System:
R15/17-73
Pneumatic Ice Conveyor: PN-1-73NORTHWESTERN STEEL AND SUPPLY CO.

OMAHA, NEBRASKA

Paunch Umbrella Washer: PU-74-1
Tripe Inspection Rack: TIS-74-1NOTHUM MANUFACTURING COMPANY

SPRINGFIELD, MISSOURI

Batter and Breeding Machines: 71-A
Gas Fired Oven: 363G0
Fryer (Gas): NF-3410
Shaker-Sifter: NRDS-14
Drum Breeder and Batter System:
NRD-14, NRDB-14
Fryer (Gas) With Storage Tank:

NF-....
 Fryer (Electric) With Storage
 Tank: NFE-....
 Continuous Oil Filter: "Filter
 King" NF-....
 Infeed Transfer Conveyor: NT-....
 Pack-Off Conveyor: NP-....
 Shuttle Conveyor: NSC-....
 Spreader Conveyor: NSPC-....
 Combination Vat Dumper: NCVD-....
 Conveyor Inspection Trim:
 NCIT-....
 Rotary Blancher: NRBL-....
 Dewatering conveyor: NDC-....
 Conveyor: NC-90-....
 Cooling Conveyor: NCC-....
 Column Dumper: NCD-....
 Lazy Susan: NLS-..
 Preduster: NDP-..
 Batter and Breeding Machine: SK-8,
 SK-14
 Countertop: "Lil Breader"
 Continuous Fryer Reserve Tank:
 NF-...., NRT-....
 Oven: 3600
 Mixer/Blender: NMB-....
 Mixer/Blender: NMB-....
 Oven: NO-....
 Preduster: NPD-....
 Infeed Conveyor: NC-....
 Pack Off Conveyor: NPC-....
 Batter Breeding Machine: "Lil
 Breader"
 Batter Breader: SK-....
 Stack Freezer Conveyor: NSFC-....
 Batter Applicator: NBA-....

NOVEX, INC.

WADSWORTH, OHIO

Conveyor Belt (Food Contact):
 "Novitane" FG95A, FG-55D, FG,
 FG-40/85-COS, FG-40/95-COS,
 FG-90/85-CBS

NU-MEAT TECHNOLOGY

SCOTCH PLAINS, NEW JERSEY

Conveyor Cuber: "Convey Cuber"
 Power Knife: "Nu-Meat" PLF-78, DA88
 Oleodynamic Tenderizer: "AXEL"

NUNNERY-FREEMAN COMPANY

HENDERSON, NORTH CAROLINA

Grill: (Electric)
 Kook-Rite Cooker: S-10A, S-20A

NUSS EX-IMPORTS

WESTCHESTER, PENNSYLVANIA

Grill: (Turmix)

NUTEC MANUFACTURING

ORLAND PARK, ILLINOIS

Patty Machine: Nutec 1A, 745

NUTRIDAN ENGINEERING A/S

DENMARK

Bacon Press: IV

NU-VU FOOD SERVICE

MENOMINEE, MI

Oven: BO-16R

N. V. GEBROEDERS NAEFF

LOCHEM, HOLLAND

"Naepo" Cutting Boards

- 0 -

OAKES MACHINE CORPORATION

ISLIP, NEW YORK

Continuous Mixer: 14MC15A

ODENBERG K & K

SACRAMENTO, CALIFORNIA

Processor Cooker: 15-....

ODEN CORPORATION

BUFFALO, NY

Pro/Fill (used w/NEMA 4/12 control
 cabinet): 5000
 Pro/Fill: 3000

OHAUS SCALE CORP.

FLORHAM PARK, NEW JERSEY

Scales: 88..F, 88..Series S/S
 Platform Scale (w/I 20W
 Indicator): WB.., WB..., WBS...,
 WBS...
 Scales (for packaged product only):
 GT..., GT..., GT....L, CT...,
 CT..., CT..., CT....L, CT....L,
 E..., E..., E....D, E....D

O. H. I. CO.

STOCKTON, CALIF.

Pole Dumper: PD-6E
 Blender: B2E, B3E, B5E, B15E
 Vacuum Blender: VB2E, VB3E, VB5E,
 VB15E
 Oven: SSH-110
 Tenderizer "Rollo Massage" M-1
 126A
 Drum Dumper: DD18H
 S/S Drum Tumbler: DT18H
 Tumbler-Shaker and Loading
 Assembly: TS-2000
 Tenderizer W/Conveyor: 500
 Turkey Breast Tumbler: TM-5000
 Screw Conveyor Metering Device:
 M-D301

OHIO CREAMERY SUPPLY

CLEVELAND, OHIO

Sanitary Liquid Holding and Transfer
 Tank: ...GAL

OLD RANCHERS CANNING CO.

UPLAND, CALIFORNIA

"Pulici" Burrito Machine: 471

OLIVER PRODUCTS COMPANY

GRAND RAPIDS, MICHIGAN

Wrapping Machine: 898-SF, 906,
 999-NSF, 1016 RR, 906GF, 1080,
 1006
 Slicer: 797S, 797SG
 Trayvayor: 54-....
 Transfer Pump: 58-030
 Piston Filler: 60-040
 Heat Sealing Assembly: 713506,
 713561

GEORGE J. OLNEY, INC.

WESTERNVILLE, NEW YORK

S/S Vibrating Screen: 24x..

OLYMPUS CORPORATION

LAKE SUCCESS, NEW YORK

Fibre Optic Scope: 1F13D3-60 (USDA
 inspectors at plants using this
 device must be trained and be
 proficient in its use.)

OMAR DI GUERNELLI IVANO & C.S.A.S

BOLOGNA, ITALY

Tortellini Machine: Omar 540-9P

OMECO-BOSS COMPANY

OMAHA, NEBRASKA

Bagging Table: 1076
 Landing Table: 1065
 Lazy Susan Table: 1077
 Boning Table: 1061-A, 1061
 Fat Grinder & Pump Ass'y: 1078
 Sheep Viscera Inspection Table: 678
 (Sanitized with 180 F. water.)
 Cattle Head Flush Cabinet: 689-A
 Snout Stripper: 248
 Hog Viscera Inspection Table: 218,
 219 (Sanitized with 180 F.
 water.)
 Hog Head Table: 225
 Boning Conveyor Table: 1060-A
 Tripe Inspection Rack: 713
 Meat Tumbler
 Head Flush Booth: Sheep
 Hide Puller (OMECO-ARMOUR): 711
 Fat Conveyor: 1064-A
 Vat Dumper: 1125
 Tripe Scalder: 643
 S/S "V" Type Tripe Scalder: 642
 Paunch Table: 682
 Belly Roller: 422
 S/S Flight Table: 404
 Tripe Umbrella: 644
 Head Flush Cabinet: 688
 Head Work-Up Table: 686
 Jaw Puller: 691
 2-Section Fat Box: 684
 Tongue Wash Tank: 704
 Pluck Table: 685
 Condemned Head Truck: 692
 Head Splitter: 712
 Beef Viscera Inspection Table: 670
 (Sanitized with 180 F. water.)
 Fat Wash Box: 220
 Hog Head Splitter: 228
 Automatic Hog Head Splitter: 229
 Belly Roller: 407
 Viscera Separating Table: 221
 Meat Wash Table (3 Compartments):
 232
 Perforated Top Table: 126
 Trim Table: 2212
 Ham Skinning Saddle: 420
 Hog Jaw Puller: 227, 249
 Tongue Washer: 240
 Shoulder Cutter: 406
 Side Splitter: 412
 Hog Stomach Opening Table: 223
 Rotary Head Flush Cabinet: 689
 Bone Saw: 419
 Paunch Table: 681
 Conveyor: 1064-A, 1064
 Screw Conveyor: 1087
 Boning Table: 1061-A, 1058-A
 Shrink Tunnel: 1074
 Dry-Off Unit: 1075
 Perforated S/S Top Table: 686-A
 Truck: 1606, 1607, 1602, 1603,
 1604, 1605, 1608, 1609, 1612,

1613, 1614, 1616, 1618, 1617,
1624
Tongue Hook: 827B
Hide Puller: 702
Dump Bucket (Bottom): 1002
Round Nose Truck, S/S: 1610
S/S Boning Table: 125, 1060
S/S Utility Table: 121
Belly Knife: 421
Square Nose Truck, Galvanized:
1611B
Square Nose Truck, S/S Body: 1611
Sausage Truck: 1600-1601
Hog Polisher: 213, Brush Type 216
S/S Vat: 1100
Beef Carcass Washer: 725
Sheep Carcass Washer: 727
Beef Head Washer: 726
Heart Slasher: 230A
Heart Washer: 230B
Market Truck: 1044 Special
Spike Hog Head Workup Conveyor: 250
Tables: 122, 123, 124
Meat Wash Sink: 202
Chitterling Dewatering Machine: 247
Dyna Jet Tripe Washer: 729
S/S Fresh Meat Trees: 140, 141
Lazy Susan: 218
S/S Poultry Chill Vat: 1101
Metal Slat Trucks: 1626, 1627
Table Model Cut-Off Saw: 424
Gambrel Cord Cutter: 403
Hog Hide Puller: 280 and 280-A
(This is with the understanding
that the puller will be installed
sufficient distance from the
center line of the rail to
preclude contact of the carcass
with the pulling mechanism and
will be operated in a manner to
preclude carcass contamination
from falling debris and other
foreign material).
Wire Mesh Conveyor: 1085
Belt Conveyor: 1057
Ham Cut-Off Knife: 425
Bagging Hopper: 161
Liver and Lung Slasher: 242
Stationary Hog Viscera Inspection
Table: 222
Fat Pump: 1086
Automatic Hog Stamper: 285
Hog Scalding Tub: 205
Final Hog Wash Cabinet: 730
Hog Spray Cabinet: 738
Glycol Chiller: 1084
Electric Stimulator 625A, 625
(Automatic), 625C
Trim Bin W/Discharge Screw: 1088
Pneumatic Divert System: 1059
Rotary Snout Puller: 244
Rotating Head Splitter: 228
Automatic Hog Singer: 215-2
Up-Type Hide Puller: 710
Hog Polisher: 287
Hog Pre-Dryer: 288
Hog Carcass Pre-Washer: 288
Hog Carcass Air Pre-Dryer: 217
Head Hold Device: 705

OP/TEC, INC.

MILFORD, MASSACHUSETTS

Meat Analyzer: "Lean Machine: LM-1

ORICS INDUSTRIES, INC.

FLUSHING, NEW YORK

Hot Seal Machine: SLS-VGF-....
Pump: TP-1G-1000
Filler: VF-ND-3200
Conveyor: SLC-...

OSSID CORPORATION

SCOTLAND NECK, NORTH CAROLINA

Stretch Wrapping Machine: 500
Sealing Unit: 500

OWENS-CORNING FIBERGLASS CORP.

TOLEDO, OHIO

Fiberglass Storage Tanks: MAC,
MDBC, MFBC

OWENS-ILLINOIS, INC.

SAN JOSE, CALIFORNIA

Steam Vacuum Cappers: 46-200
Series, 46-400 Series, 58-200
Series
Gas Flush Tunnel: 10-..

OXY-DRY CORP.

ELK GROVE, ILLINOIS

Metal Detector: MI-1

- P -

PACEMAKER PACKAGING CORP.

ASTORIA, NEW YORK

Bag Loader: 502 S/S

PACHECO, INC.

HACKENSACK, NEW JERSEY

Manicotta/Cannelloni System:
MCS-2-12-6000 consisting of
Dough Sheeter: SH-2-12-6000
Blanching Tank: BT-2-12-6000
Cooling and De-Starching Tank:
CD-2-12-6000
Process Conveyor: PC-2-12-6000
Filler Pump: EK-2-12-6000
Flipper Roller Mechanism:
FR-2-12-6000

PACIFIC PACKING MACHINERY CO.

LOS ANGELES, CALIFORNIA

Filling Machine: VBFV
Proter Vacuum Packaging Machine:
P-90

PACIFIC SCIENTIFIC COMPANY

PORTLAND, OREGON

Dryer: ITAH-1

PACIFIC ULTRAVIOLET COMPANY

LOS ANGELES, CALIFORNIA

Lamp (Westinghouse): WL-782-L30
Note: Lamp must be used in
accordance with Part 7, para.
7.16(b) of the Meat and Poultry
Inspection Manual.

PACK WEST MACHINERY CO., INC.

PASADENA, TEXAS

Piston Filler: IBPF-SV-PS-69J

PACKAGE MACHINERY COMPANY

EAST LONGMEADOW, MASSACHUSETTS

Packaging Machine: BW-6, TWH-S

Wrapping Machines: 6-U, 6-UE,
6-UES, UE-6A

PACKAGING AIDS CORP.

SAN RAFAEL, CALIFORNIA

Vacuum Sealer: 73VS, ..VS..
"Impulse"
Vacuum Barrier Sealer: 73VBS,
..VBS.. "Hot Bar"
Audionvac: VM 101, 151, 201

PACKAGING EQUIPMENT SALES

IVYLAND, PENNSYLVANIA

S/S In Feed Conveyor: PFM-2000
Horizontal Wrapper: PFM-200
Ameripak Horizontal Wrapper: PFM-50,
PFM-200

PACKAGING RESEARCH CORP.

DENVER, COLORADO

Fillers: PRC-F, PRC-P, ..S-..
..S-... ..SB-... ..SB-... 4PSB,
8PSB
Pressure Regulating Accumulator:
216PR, 300PR
Pressure Regulator: 10PR
Vertical Powered Screw Hopper:
VPSH-H, VPSH-E
"Versaform" Former: VF-....

PACKAGING SYSTEMS/3M

ST. PAUL, MINNESOTA

Sealing Machine (S-647 "L" Clip
Applicator) 5790

PACKERS DEVELOPMENT CORP.

ROCHESTER, NEW HAMPSHIRE

Air Operated Skinning Knife:
"Padco" 1000

PACKERS ENG. & EQUIP. CO., INC.

OMAHA, NEBRASKA

Neck Pins: RMB-1
FL Type Head Inspection Stand: 1730
Flat Top Tables: FT-....,
FT-...., FTBS-....,
FTBS-....
Cutting Board: "Packers" 60750,
60751-E
Maja Skinning Machine: FIM436
Derinding Machine: ESB440, SBA410,
SBA415
Automatic Derinding Machine:
VBA600A, BVA700A
Derinding Machine: ESM-435, VBA-500A
Skinning Machine (membrane): FEM 436
Maja Ice Machine: SA-....
Storage Container: E-....
Evaporator: RVE-....
Airless Membrane Skinner: "Maja"
EVM-437

PACKERS MACHINE AND MFG. CO.

TOLEDO, IOWA

Tripe Washers: SS-...., GSS-....

PACKRITE/TOLEDO SCALE

FRANKSVILLE, WISCONSIN.

Plastic Sealer: 4
Meat Sealer: Poly-Motor-Jaw
Band Sealer: 6000

PACMAC INC.

FAYETTEVILLE, ARKANSAS

- Wrapping Machine: 9000
- PADGETT-SWANN MACHINERY COMPANY, INC.
TAMPA, FLORIDA
Conveyor: HBC-...
- P.A.L.G.A.
AVIGNON CEDIX, FRANCE
Mini Brochetteur: 36/FF
Auto Brochetteur: 64-FF
"Brochette" Cutter: TPR
Skewerer: PP
Demoulder: Demoulder
Skewerer with Cutter: ET250
- PALLET DEVELOPMENT, INC.
AMBRIDGE, PENNSYLVANIA
Plastic Pallet (For Packaged Product Only): 300
- PALL TRINITY MICRO CORP.
EAST HILLS, NEW YORK
S/S Filter Housing: VSANL, VSATL, VCS, VES, EDL, MLL, MES, LC, SANT-., SANL-.L, SANW, SANE-., STLAB-., SLK, SLL, BF & PO1-L (in S/S only)
Polypropylene Self Contained Filter & Housing Units (Disposable): DSLK, DFA
- PALMIA, AB
SODERHAM, SWEDEN
Grinder: "Palmia" P-250, P-300, P-400
- STEPHEN PAOLI MFG., CORP.
ROCKFORD, ILLINOIS
"Paoli" Deboning Machines: 19A, 20A, 21A, 19AF, 20AF, 21AF, 19, 20, 21
Deboning and Desinewing Machines: "One Step" 19, 20, 21, 22, 22-H, 23
- PARAGON PWC, INC.
KING, NORTH CAROLINA
Shackle: 1000, 5000
- PARAMOUNT PACKAGING CORP.
CHALFONT, PENNSYLVANIA
Poultry Loading System: 1500
Pad Dispenser: 1500A
Para-Loader: 2000
- J. C. PARDO
BALTIMORE, MD
Combination Tumbler Chiller/Cook Tank: CKCT/TC
- PARK RUBBER COMPANY
LAKE ZURICH, ILLINOIS
Cutting Boards: Cut-Rite, Simona 2000
- J. E. PARKER AND COMPANY
EATON, OHIO
Poultry Broth Concentrator: JDC-361
- PARKSON CORPORATION
FT. LAUDERDALE, FLORIDA
Rotary Screen: 2000X
- PARSONS AUTOMATIC SCALE COMPANY
- BERKELEY, CALIFORNIA
Macaroni Scale
Scale Assembly EL-WA
- PARTCO, INC.
ORLAND PARK, ILLINOIS
Perforator Cuber: PC-28
- PASCO MANUFACTURING INCORPORATED
OCONTO FALLS, WISCONSIN
Belt Conveyor: BC-100
- PASTA-MAT, INC.
MASPETH, NEW YORK
Automatic Tortellini Machine: 130-G, 130-G-4
Automatic Ravioli Machine: D-74-G
Heavy Duty Ravioli Machine: HDR-...
Automatic Dough Laminators: APL-...
- PASTA WORLD
E. FARMINGDALE, LONG ISLAND, NEW YORK
Tortellini Machines: MGT..P/..., AA...
Ravioli/Tortellini Machines: MGC..P/..., R/N....
Sheeter/Kneader Machines: SA..., CA...
- PASTEURAY COMPANY
ST. LOUIS, MISSOURI
Ultraviolet Lamp (Non-Ozone): P-11-20, P-25, P-30-13, P-33, P-41, P-50, P-72 Note: Lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.
- DICK PATCH INDUSTRIES, INC.
SAN ANTONIO, TEXAS
Mechanical Freezer: "High Flux" 48
Transfer Conveyor: TC-....
Water Chiller: IC-....
Spiral Freezer: (Acceptance applies to the conveyor only. Each installation must be reviewed by the Equipment Branch), Model HI-QF-....
Spiral Freezer: HI-QF 1200-....
- PATTERSON INDUSTRIES, INC.
EAST LIVERPOOL, OHIO
Double Core Mixer "Thoroblender Type A"
- PATTERSON-KELLEY COMPANY, INC.
EAST STROUDSBURG, PENNSYLVANIA
Twin-Shell Blender: SB, IB
Zig-Zag Blender: CSS-M
Heat Exchanger: HX-12D-67-L2
Plate Heat Exchanger: V-13
- PATTY-O-MATIC
FARMINGDALE, NEW JERSEY
Patty Machine: 445 SDA, 800 SDA, 1260
- PAXALL CIRCLE MACHINERY
GLEN ROCK, NEW JERSEY
Heat Sealing Machine: "Rychiger" JP-10
Filling & Heat Sealing Machine: 1716 BK-., 1716 BA-.
- PAXALL PARSONS MACHINERY
BERKELEY, CALIFORNIA
S/S Combination Weigher: World Star 14
- PBM INC.
IRWIN, PA
Flush Tank Ball Valve: FTH-..
Ball Valve: SPH-..
- PEARCE AND COMPANY, INC.
DANVERS, MASSACHUSETTS
Band Saw: HS-5M
- PEARSON ENTERPRISES INC.
JACKSONVILLE, FLORIDA
Tectron Metal Detector: 5500
Conveyor: 19
- PEDCO, INC.
RUSSELVILLE, ARKANSAS
Infeed Separator: PC-200
- PEERLESS MACHINERY CORP.
SIDNEY, OHIO
Dough Mixer: MSS-., MSS-....
S/S High Speed Dough Mixer HSS-....
- PEERLESS METAL FABRICATORS, INC.
BRIDGEVIEW, ILLINOIS
S/S Meat Mold w/Lid
- PELOUZE SCALE COMPANY
EVANSTON, ILLINOIS
S/S Scale: 832S, 832SRD, 85S, 810S, 820S, 840S, 1060S, 10100S, 10200S
Electronic Scale: PS-10F, PS-100P, PS-100PR
- PEMBERTON-BOLDT, INC.
DES MOINES, IOWA
Strainer: HS-225
S/S Vacuum Tumbler: VV-....
- PEMBERTON FOOD PROCESSING EQUIPMENT CO., MEMPHIS, TENNESSEE
Deep Fat Fryer: BR-S
Hog Singer: 1926
Neck Washer: Neck-A-Matic MDM67A, JM-73A
Hog Polisher: SPB-11
Spreader Conveyor: VB-800
Hydrau Separator: HS-250
- J.D. PEMBERTON, INC.
MADISON HEIGHTS, MICHIGAN
"Pemco" Hoist and Dump Cart
- PENN SCALE MFG.
PHILADELPHIA, PENNSYLVANIA
Scales: 1015 FS, 1030 FS, 1060 FS
Deep Scoop Scales: 1015V, 1030V
- PENNSYLVANIA SCALE COMPANY
LEOLA, PENNSYLVANIA
Fan Scales: SI-100-H-U, 1-10-U, SI-10-U, 40-U, 450-U
Over and Under Scales: DPS-3-U, D-S-U, D-5-RB-U, D-10-U, D-10-X-U, D-10-12-X-U, DS-3-U, DS-3X-U, D-45-U, D-45-X-U,

D-12-U, D-12-B-U, D-20-U, DC-3-U,
DC-8-U, DC-8-S-U, DC-10/50-U,
DC-10/50-X-U

S/S Scale: DPS-10-U

S/S Sanitary Scale: 601-U, 625-U

S/S Bench Scale: DSC-1-20

Electronic Weighing System: 4300

Electronic Load Cell: 6200

Scale: Over/under 4500, 6200

Over/Under Checkweighing Scale:
4700

Scale: 50 "Nema"4

In-Counter Portion Control Scale:
60-W

S/S Checkweighing Scale: 4500, 4700

S/S Bench Top Scale: 6200

S/S Low-Profile Platform Scale: 6600

PER-FIL INDUSTRIES

BURLINGTON, NEW JERSEY

Auger Filler: PF-11, PF-14, PF-14H

PERES ELECTRONIC MACHINES, INC.

ROCHESTER, NEW YORK

Barrel Deheader (Horizontal
Cutting): 3

PETERS MACHINERY CO.

CHICAGO, ILLINOIS

Carton Closing Machine: CCY-DL

PETERSON ENGINEERING SERVICE

GAINESVILLE, GEORGIA

Giblet Pump: T-101, S-101

Back and Breast Splitter: GK-101

Back Half Quartering Machine: CC:
184

Giblet Chiller w/Rotary Unloader:
WP-984

Accumulator System: AWS-224

Giblet Dewatering Belt: TW-202

Utility Conveyor: 287

THE PFAUDLER CORPORATION

ROCHESTER, NEW YORK

Superjector: (Titan) CNS-70

Filling Machines: (Piston)

RP-...., C-...., RP-....M

"Glasteel" Chemstor Tanks: Vertical
CV-....., Horizontal CH-.....

PHILADELPHIA BELTING CO.

FOLCROFT, PENNSYLVANIA

Belts (Food Contact): Hycar CP,
PVC White

PICK HEADERS, INC.

WEST BEND, WISCONSIN

Cooker: SC-....

THE PICKWICK COMPANY

CEDAR RAPIDS, IOWA

"Spin-Pik" Poultry Pickers: JS-1B,
JS-2A

Poultry Scalders: 5A-....

Poultry Scalders: AS with

"Dunkmaster": AD

Eviscerating Table: ET

Poultry Picker: SP

Killing Tunnel: KT

Poultry Pickers: "Spin-Pik" JS-3A,

"Spin-Pik" JS-3ARD

Outside Bird Washer: BWO

THE PIE-MATIC CO., INC.

CONVERSE, TEXAS

Piemaster: E-200-MPP.

L. PIEREDER MACHINERY, LTD.

WATERLOO, ONTARIO CANADA

Vacuum-Stuffer: 2PS-82

Portioner for Ham Filler: VPF-35,
VPF-35P

Clipper Portioner: CP-20

Ham Stuffer: HST-..

Ham Can Filler: PSF-3

Rotary Can Filler: PSF-2

Pullman Can Filler: PLF-12-22

Stuffer: HP-30

Mold Retarder: PR-32

Clipper Portioner w/Clipping

Devices: CPX-25SC

Clipper Portioner: CP20SC

Vacuum Hopper: CVH-101

WILLIAM PINSLEY ASSOCIATES

HILLSDALE, ILLINOIS

Smoking & Cooking Machine: BBQT-200

PIONEER FOOD EQUIPMENT

PENNSGROVE, NEW JERSEY

Stuffer, Model Baader: 702, 703

Hog Scalding-Dehairer: BJ-....,
BM-....

Skinner: AS-...., ASK600/., ASB-....

PISCES INDUSTRIES LTD.

WELLS, MICHIGAN

Computerized Weight System: PCS-300,
PCS-400

PITCO MASTERMATIC, INC. (FORMERLY J. C. PITMAN AND SONS, INC.)

CONCORD, NEW HAMPSHIRE

"Pitco" S/S Frialators: 18, 20, 24,
26, 34, 14

Fryer (Mastermatic) (Economy Line):
600, 700, 800

Fryer (Mastermatic) (Deluxe-Line):
16-24, 18-24, 12-30, 14-24,
16-30, 18-30, 20-30, 22-30,
24-30, 14-30, 24-34, 12-34, 14-34,
16-34, 18-34, 24-34, 22-24, 10-30,
10-34

Fryer (Mastermatic) Stainless
Steel: 350, MPE-60

Transfer Conveyor: TC-....

Fryer - S.S. Heavy Duty Frialator:
24-34, 24-54

Conveyorized Filter: MF 824, MF 836,
MF 848

PITTSBURGH BRASS

ERWIN, PENNSYLVANIA

Valve: FTH-..

PIZZAMATIC CORPORATION

SOUTH HOLLAND, ILLINOIS

Sausage Depositing Head & Stuffer:
S-5000

Automatic Sausage Depositor: 500-A

Sausage Depositor: 1500A

Sauce Applicator: 2100A

Double Lane Conveyor: 3000A

Conveyor, Sauce & Sausage

Applicator: SSXID

PIZZA SYSTEMS, INC.

PATASKALA, OHIO

Dough Press: M-3206

Conveyor: 3615

PLANET PRODUCTS CORPORATION

CINCINNATI, OHIO

Frankfurter Loader: PPC-.

Sausage Link Loading Machine: PPC-L2
"Link-N-Load"

Sausage Link Loader: PPC-L2P "Link'N
Load"

PLANT EQUIPMENT FABRICATORS, INC.

LOVEJOY, GEORGIA

Pork Skin Cooker: 1000PSC

Oil Level Tank: 1000-1

Pellet Feeder: 200-PF

Pork Skin Cooling conveyor: 15-CC

Pork Skin Tumbler: 100-PST

Flavor-Salter Applicator: 100FS

Fryer: PEF-....

Incline Conveyor: 250-IC-..

S/S Holding Tank: HT-...., H-10-4-4

Dough Roller Conveyor: ...PEF

Freezer (Acceptance applies to the
conveyor only. Each installation
must be reviewed by the Equipment
Branch): Spiral

PLAS-TANKS INDUSTRIES, INC.

FAIRFIELD, OHIO

Fiberglass Polyester Brine Tanks:
815, 1015, 11515, 1220

PLASTECH INTERNATIONAL, INC.

WARMINSTER, PENNSYLVANIA

Plastic Drum: PB-..

Tank "Bulkitank": MT-...., BV-...
BW-..., BTF-38, BTF-..., BTFR-....

"Bulkitank" Lid: BVL-..

Bulk Liquid Container: LS 330

Bulktilt: BK-24TW

Huskies Batch Container: ..SBC,
...SBC, ...NBC

Bin "Bulkitank": BVDR-40 Rotatable

Mobile Ingredient Bin: MB-..

Mobile Ingredient Bin: MB-3+3

Bin "Bulkitank": BVD-40

"Bulkitank": BVP-...

Kitchen Kart: K C-8

Brine Tank: BVP-46

Bin: BV-43

Tank, "Bulkitank": BV-43

Bulktilt: BK-18TW

Emulsion Tank: BVDS-...

Ham Tray: BVT-...

PLASTIC SUPPLY & FABRICATING COMPANY

DENVER, COLORADO

Patty Mold

PLUS CONTAINER MACHINERY CORP.

WHEELING, ILLINOIS

Closure Machine: CMC, 123A, 123B,

II-., III-CT, CMC-E

Comtec Pie Press: 1100

Hooding Machine: H-I, H-II

Capping Machine: IVM

Sealing Machine EFS-..., PBS-8

Automatic Hooding Machine:

H-IISL-...

Bench Heat Seal Machine: UCS-15

POLLUTION CONTROL SYSTEMS

COON RAPIDS, MINNESOTA
Stainless Steel Heat Exchanger:
16000-141

POLYMAX USA INCORPORATED
SCHAUMBERG, ILLINOIS
Belt (For direct contact):W
FDA,W FDA,W FDA
Belt (For packaged product only):
2E016W-NP FDA

PORTABLE TOOL & ELECTRONICS
INC. AND RYCO PRODUCTS DIV.
WARREN, MICHIGAN
Spiral Slicer: 81

PORTCO CORPORATION
VANCOUVER, WASHINGTON
"To Suit" Platform Trucks: 24MP-1,
PT1943, PT2448, PT-3060

PORTEC INC., INDUSTRIAL BELTING DIV.
PADUCAH, KENTUCKY
Belts (Food Contact) White PVC:
Portec W-10

PORTEC INC., FLOWMASTER DIV.
CANON CITY, COLORADO
Power Turn Conveyors:
S/S AAA-...., S/S AA-....,
S/S A-...., S/S B-....,
S/S C-...., S/S LAAA-....,
S/S LAA-...., S/S LA-....,
S/S LB-...., S/S LC-....,
S/S LS..CL.., S/S S..CL..
Spiral Curve Conveyor:
S/S AAA-....-SP, S/S AA-....-SP,
S/S A-....-SP, S/S B-....-SP,
S/S ..CL..-SP
Spiral Lift Conveyor:
S/S AAA-....-SP-....,
S/S AA-....-SP-....,
S/S A-....-SP-....,
S/S B-....-SP-....,
S/S C-....-SP-....,
S/S S/S..CL..-SP-....

H. K. PORTER COMPANY
TRENTON, NEW JERSEY
Belts ((Food Contact) White &
Green: Nitrile

POSS LIMITED
ETOBICOKE, ONTARIO, CANADA
Mechanical Deboner: P.D.X.5, P.D.E.
2500
Deboner: PDX-1, PDL, PDE-500,
PDE-1500, PDE, PDX-4
Food Pump: 350-1250, 250-1250
Deboner: PDS-3000

POULTRY FOODS, INC.
MODESTO, CALIFORNIA
Transfer Hopper: 20
Conveyor: CV-2
Back Trim Conveyor: TR-200, TR-205

POWERBELT CONVEYOR SYSTEM, INC.
WOODBIDGE, ONTARIO, CANADA
Conveyor Belt (Food Contact): PCW

POWERMOUNT CORPORATION
PASSAIC, NEW JERSEY

Egg Roll Machine

PRATCO STEEL CORP.
BROOKLYN, NEW YORK
Vacuum Packaging Machine: PVS, PVL,
"Pratco-Vac"

PRECISE TECHNOLOGY & ELECTRONICS, INC.
WARREN, MICHIGAN
Spiral Slicing Machine: 81

PRECISION ENTERPRISES UNLIMITED, INC.
RAVENNA, OHIO
Conveyor: 3001-...
Infrared Continuous Conveyor Oven:
1001-...
Belt Conveyor: 1201-....

PRECISION FABRICATION
FOREST, MISSISSIPPI
Poultry Cutter: PF-100
Saw: PF-101 Cutter

PRECISION WEIGH CO.
KING, NORTH CAROLINA
Giblet Wrapping Machine: 1015

PRECO STAINLESS STEEL, INC.
WEST PALM BEACH, FLORIDA
Carcass Washer: 22-73
S/S Trolleys

PRESSED & WELDED PRODUCTS COMPANY
SOUTH SAN FRANCISCO, CALIFORNIA
S/S Diaphragm Pump with Sanitary
Quick Disconnects: P/W 2SFM

PRESTO PRECISION PRODUCTS INC.
FRANKLIN SQUARE, NEW YORK
Pressure Regulator: SS-SQ-12
Brine Pump: WST-A-5
Brine Agitator (Air Motor): PA-....,
SPA-...
Brine Agitator (Electric Motor):
SPET-...., PEX-...., SPEX-....,
PEC-...., SPEC-...., PET-...
S/S Brine Pump: SS-3L6, SS-35

PRINCE MFG. COMPANY
HOLLAND, MICHIGAN
Ham Boning Machine: F (All product
inspected for bone fragments by
establishment after deboning
operation)
Poultry Deboning Machine: 1

JACK PRINCE, INC.
GAINESVILLE, GEORGIA
Prince World" Poultry Deboning
Machine: I, MARK III, MARK V
Horizontal Deboner: 331
Mechanical Deboner: 221, 332
Comminuted Meat Deaerator: 325
Mechanical Deboner: 110
Pump & Hopper Assembly: 30

PRINCO INSTRUMENTS INC.
SOUTHAMPTON, PENNSYLVANIA
Sanitary Sensor Flange: L651, 652,
661, 662

PRITCHARD SALES, INC.
ATLANTA, GEORGIA

"Graham" Automatic Neck Breaker:
GANB-100

"Systemate" Automatic Eviscerator
(Manual positioning of viscera
for inspection necessary):
121042. (Surfaces of machine
contacting carcasses must be
sanitized between each use with
180 F. water or 20 ppm residual
chlorine at point of use.)

"Systemate", Automatic
Eviscerator: MK-V (Manual
positioning of viscera for
inspection necessary. Surfaces
of machine contacting carcasses
must be sanitized between each
use with 180 F. water or 20 ppm
residual chlorine at point of
use.)

RAP Belt Conveyor: 05000
Automatic Bird Unloader: 31335
Oil Sac Cutter: GAOS-200
Conveyor Saw Table: 113069
Giblet Chiller: RAPGC-2, RAPGC-2R
Neck Skin Cutter: P-2000
Line Divider: GLD-300, GLD 300A,
GLD-300 B
Breeding Machine: CB-80
Eviscerating Line Shackle: RBES-304
Kill Line Shackle: BKS-304
Picking Machine: CH-6/, CE-6/.
Automatic Poultry Killer: WAK-101
Hand Gizzard Peeler: 71RAP
Inside Outside Final Bird Washer:
Mark II
Auto-Cone Breast Deboning System:
CCGD1
Gizzard Harvester: M-1
Leg Processor: LP-1
Cone Deboning Wheel: CCB1-5
Turkey Oil Sac Cutter: GAOS-200T.
(If used prior to inspection
station, surfaces contacting
carcasses must be sanitized
between each use with 180 F.
water or a solution of 20 ppm
residual chlorine at point of
use.)

Cone Deboning Wheel: CCB1-T
(Suspended from ceiling.)
Neck Skinner Machine: NS-1001
Gizzard Defatting Machine: NGW-1C
Automatic Opening Machine: "Mark"
III, "Mark" III-.. (Surface of
machine contacting carcasses must
be sanitized between each use
with 180 F. water or a solution
of 20 ppm residual chlorine at
point of use.)
Breast Filet Compressor: BFC-1
Front Half Portioning Machine:
PFMBP-1A
Gizzard Tenderizer: GTM-100
Rear Processing Machine: PRPMLP-1A
Thigh, Drum Processing Machine:
PTDPLS-1
Automatic Parts Machine: APM-22
Automatic Cut-Up Machine: APM-22
Picking Machine: NP-../.
Saddle-Cut Machine: PSCM-HM-1-00
Automatic Wing Portioning Machine:
6000
Automatic Neck Breaker: "Mark" 16

Shackle: ICS-312-2
Automatic Breast Filet Machine:
1200
S/S Poultry Scalders: PSHE-4200
Over/Under Cone Deboning Conveyor:
OU-CD-18
Giblet Wrap Machine: "SYS"-3
Inspection Stand: ALP-2436

PRITTY/PAK, INC.

INDIANAPOLIS, INDIANA
Overwrap Machine: "Hanagata"
HP-...S, HP-...G

PROCESSING AND PACKING EQUIPMENT AND
SUPPLIES, FULLERTON, CALIFORNIA

Tripe Washer: 02-32-...-

PROCESSING MACHINERY & SUPPLY

PHILADELPHIA, PENNSYLVANIA
S/S Ingredient Feeder: HCPF-2

PROCESS ENGINEERING & FABRICATION,
INC., AFTON, VIRGINIA

Mixer-Blender: 106-02-01
Oscillating Shuttle Conveyor:
D-108-01-10
Oval Motion Carrier: D-100-01-25
Butter Sauce Dispenser: D-100-02-60
Cooking Oil Filter: D-202-01-...

PROCESS EQUIPMENT CORPORATION

BELDING, MICHIGAN

S/S Holding Tank (Open top): OVC-D
S/S Holding Tank: OVS-D
Cooker-Cooler-Mixer: JHR-3
Fiberglass Tanks: CVS-D-.....
Plastic Tanks: OVS-D-.....
"Low profile" Cooker/Cooler Mixer:
JHR-60, JHR-150, JHR-200,
JHR-300, JHR-500, JHR-1000
(Acceptance based on readily
removable agitator shaft for
daily cleaning and inspection.)
Low Profile Half Round Blender:
HR-60, HR-150, HR-200, HR-300,
HR-500, HR-1000 (Acceptance based
on readily removable shafts for
daily cleaning and inspection.)
Ball Valve: BF-100
Blender/Cooker: JHR-...., HR-....
Tank Kettle: JOVC-...

PROCESS INDUSTRIES, INC.

OMAHA, NEBRASKA
Hide Stripper: BLUE-OX

PROCESSOMATIC, INC.

WEST PALM BEACH, FLORIDA
Divider: "D"
Interleaver Machine with STOP/GO
Conveyor: BB
Stacker Machine: CC

PROCESSOMATIC LIMITED

SCARBOROUGH, ONTARIO, CANADA
Stacker Machine: C
Interleaver Machine: B
Patty Marker: A
Ground Meat Transport Conveyor: G

STANLEY M. PROCTOR

TWINSBURG, OHIO
Regulator: "Tescom" 64-2264-A41

PRODUCT INC.

RACINE, WISCONSIN
Vat Dumper: A, B, C, BT, DD

PRODUCTION SYSTEMS INC.

DALLAS, TEXAS
Meat Compress (Ham Stuffer): 9-12

PROPACK INDUSTRIES INC.

FULLERTON, CALIFORNIA
Returned Goods Table: 600
Steak Cutting Table: U-4000
Boning Table: B-4000
Smokehouse Cages: SC-..., 08-05...
Smokehouse Trees: ST-..., 08-06...
Cutting Tables: 3306, 3306-S,
11-01..., 11-02
Shelf Trucks: 4815, 5813, 5814,
5833, 5834, 5835
S/S Paunch Table: 02-29--
Meat Storage Bin: 01-08
S/S Paunch Truck: 02-28--
Paunch Truck S/S Pluck Pan: 02-28--
Vertical Lift Truck: 05-08
Tripe Umbrella: 02-33--
S/S Drum: 01-01--
Drum: 01-01--
S/S Meat Trucks: 05-0., 05-0..
Galv. Meat Trucks: 5680, 5002,
5350, 5500, 5355, 5011, 5012
Tripe Hanger: 020
S/S Paunch Table: 730
S/S Offal Truck (with removable S/S
Drip Pan): S6376
S/S Meat Trees: 03-02--
Galv. Meat Trees: 6110, 6112, 6210,
6212
Adjustable Shelf Rack (with Solid
Shelves): 10--
S/S Cattle Head Flush Booth:
02-20--
Flat Bed Truck (with solid bed):
05-10--
"Pro-Pak" Patty Mold Plates: 1400,
1500
Vacuum packaging Machine: VM2/NU,
VM3/S-NU, VM5/2, VM-B2
Multideck Freezer: MD-....
Broiler: BGF-....
CO2 Snow Hood: 12-03--
Deep Fat Fryer (w/Hydraulic Liftout
Conveyor): 12-....
Overhead Bone Conveyor: BC-....
Moving Top Boning Table: BT-....
Dual Stuffing Horn: 12-04--
Conveyor: TC-....
Wire Belt Transfer Conveyor:
WC-....
Pre-Cool Conveyor: PC-....
S/S Conveyor: AC-....
Oil Storage Tank: 12-18--
Continuous Oil Filter: 12-17--
Convection Broiler: 12-06--
Buggy Lift Dumper: BD-...
Screw Conveyor: SC-....

PROTECON SYSTEMS B.V.

OSS HOLLAND
Pickle Injector: Protecon PI-...,
PI-...S
Meat Recovery System (Bone Press):
Protecon MRS-..., MPD-...
Meat Tumbler: Protecon MU-...

Vacuum Meat Press: Protecon
VP-24-NVL
Tenderizer: Protecon PMT-41
Pickle Injector: Protecon PI-440
Deboner: PAD-10, PAD-...
Pumping Machine: 162.H

PROTEIN FOODS INC.

GAINESVILLE, GEORGIA
Deboning Machine: "Sepromatic" 2A
Filter: 3502

PRYOR PACKAGING MACHINERY

DALLAS, TEXAS
Bulk Filler: PPMC-150-...
Metering Pump: MP-...
Dispensing Valve: DV-...

PSI, INCORPORATED

ELLINGTON, CONNECTICUT
Rotary Blister Sealer: Mini Carousel

PUMPS AND PIPES INC.

RICHARDSON, TEXAS
S/S Diaphragm Pump with Sanitary
Quick Disconnects: P/W25FM

PURALATOR TECHNOLOGIES

NEWBERRY PARK, CALIFORNIA
7 Element Filter Housing:
62-10685-TAB

PUREX CORPORATION

WILMINGTON, CALIFORNIA
Freezing Board: Plastic

PURITAN EQUIPMENT COMPANY

OMAHA, NEBRASKA
CO2 Chiller (Continuous): 12-24
Hot Water Tempering Cabinet:
AM-1001

- Q -

QUALITY FABRICATORS INC.

HARRISON, ARKANSAS
S/S Tank: TX 101
Belt Conveyor w/Washer: BC 101
Boning Conveyor w/Cutting Boards:
SC-101
Screw Conveyor: CC-101

QUALITY MAPLE BLOCK COMPANY

NEW YORK, NEW YORK
Cutting Board (Polysan): Qual San,
B50-20R

- R -

RAINBOW INDUSTRIAL PRODUCTS CORP.

MIDDLE VILLAGE, NEW YORK
Deboning Roll Belt

RAINBOW INDUSTRIAL PRODUCTS CORP.

RAINBOW/UNI
RIDGEWOOD, NEW YORK
Belts (Food Contact): 820/831, 821,
879/879 TAB, 880/880 TAB, 882/882
TAB, 843, 863, 963 Snap-On, 1873
Snap-On, 3873 Snap-On

Belts (Packaged Product Only):
1701/1702, 1703, 2500, 2600, 2700,
Uni-Rib Tab

RAMACCIOTTI EQUIPMENT CO., INC.
OMAHA, NEBRASKA

Carcass Lugging Buggies: M371-1,
M310-2, M310-3

RAMSEY ENGINEERING
ST. PAUL, MINNESOTA

Check weigher-Classifier: 400
Series, 500 Series, 1200 Series,
1700W, 1700 S/S, 2000 W,
2000 S/S Series
Sorting Conveyor, Channelizer: CH
Metal Detector (For Unpackaged
Product): 60 series, 70 series,
80 series, 90 series
Checkweigher: Mark II, Mark IIA,
Mark III
Weigh Table/Conveyors: Frame 22,
Frame 32, Frame 33, Frame 40

RAN-DAR-BROOK MANUFACTURING
COMPANY, LIBERTY, MISSOURI

Vertical Hydraulic Hog Skinner:
101

RANK INDUSTRIES, INC.
DES PLAINES, ILLINOIS
Metal Detector: MD-..

RANK PRECISION INDUSTRIES, INC.
DES PLAINS, ILLINOIS
Conveyor: RPI-100, RPI-200

RAPIDS MACHINERY COMPANY
MARION, IOWA

"Marion" Mixers: FP-...., FPS-....

RAPISTAN OF CHICAGO
OAK BROOK, ILLINOIS
Conveyor: RSC-4655-D

RAPSCO INDUSTRIES
DALLAS, TEXAS

Pork Skin Sizer Breaker: PSB 1872
Incline Conveyor:I

RAQUE FOOD SYSTEMS, INC.
LOUISVILLE, KENTUCKY

Spreader Valve: SV-..
Rotary Head Filler: RHF-100
Cheese Filling Machine: CF-200
Conveyor: SL-...., DL-200,
TC-.....
Piston Filler: PF-..
Rotary Pump Filler: RPF-...
Vegetable Filler: RVF-..
Transfer Pump: TP-P-.., TPF
Lidder-Closer: LC-...
Blender: BL-..
Packaging Machine: DPM,
HS-....., HS-.....
Wrapping Machine: FW-..
Cheese Dispenser: CF-.....
Sauce Dispenser: WF-.....,
WF-.....
S/S Air Conveyor System: AC-.....
Topping Machine: TU-.....
Bucket Conveyor: BC-.....
Traveling Filler Head: TH-.....
Traveling Valve Mount: TH-.....

Transfer Conveyor: SN-.....
Vibrating Conveyor: VC-.....
Two Belt Return Systems:
RS-.....
Steam Tray Closing Unit:
CL-.....
Conveyor: DL-...
Foil Lid Closure: LC-.....
Auger Spreader Conveyor:
ACS-.....

RASMUSSEN AND ASSOCIATES

LODI, WI
Smoke House: 800
Brine Chiller: BC-...

RAVAN PRODUCTS

GAINESVILLE, CALIFORNIA
Inspection Stand; RP101
Belt Conveyor: 101
Final Inside/Outside Bird Washer:
100
Neck Skinner: 6000
Box Icer: 101
Marinator: 650

RAVEN INDUSTRIES

SIOUX FALLS, SOUTH DAKOTA
Fiberglass Tank (For brine or water
only.)

RAYTHEON COMPANY

WALTHAM, MASSACHUSETTS
Microwave Oven: QMP-1679-...,
QMP-2103
Microwave Oven (Batch Type):
QMP-1879.

RAZOR EDGE SYSTEMS, INC.

ELY, MINNESOTA
Knife Sharpener (with Razor Edge
Counter Weights)

M. REBIZZO AND COMPANY, INC.

SAN FRANCISCO, CALIFORNIA
Ravioli Machine: 30A
Mixer: G

RED ARROW PRODUCTS COMPANY

MANITOWOC, WISCONSIN
Smoke Cabinet
Atomizing Liquid Smoke Systems:
200, 500, 100

REDINGTON, INC.

BELLWOOD, ILLINOIS
Wrapping Machine: Type M

RED VALVE CO., INC.

CARNEGIE, PENNSYLVANIA
Air Operated Sanitary Type Pinch
Valve: 2606

REED OVEN COMPANY

KANSAS CITY, MISSOURI
Utility Proof Box: 38x44

E. W. REESE

WHITTIER, CALIFORNIA
Grinder Heads: 17"x9" & 14",
31"x24"
Grinder Heads: 24" x 20", 31" x
24," 38" x 20."

REFRIGERATION ENGINEERING CORP.
SAN ANTONIO, TEXAS

"RECO" Water Chiller: WC-...
Self Contained Product Freezers:
RP-..
Self Contained Product Freezing
Tunnel: DP-3
Continuous Meat Freezer: CMF-..
Liquid Chiller: LC-....
Plate Water Chiller: RWC-...
Refrigerated Water Chiller:
RWC-.....
Water Chiller: RFWC-...
Spiral Freezer: SR-...
Tunnel Freezer: RTF-..
Cascade Type Freezer: RCF-...

REGAL PLASTICS COMPANY
KANSAS CITY, MISSOURI

"Tote" Food Containers: RT27-16-8,
RT18-11-1/2-4-1/4
"Regal-Tote" Food Containers:
RT-28-28-1, RT-25-13-4,
RT-24-12 1/2-6, RT-27-17-6, (will
withstand temp. to 250 F.)
"Regal-Tote" Food Container Lids:
RTL-25-13, RTL-24-12 1/2,
RTL-27-16 (will withstand temp.
to 250 F.)
Meat Pans: RT-16-8-3, RT-17-8-3,
RT-18-9-3
Plastic Tray: RT-24-5-1
Plastic Meat Tray: RT-24-4-1, 420
Plastic Meat Tray Lid: RTL-24-5
Pallet Cover: 610-TOPPER

REGINA USA, INC.
EASTON, MARYLAND

Belts (Direct Food Contact): D1700B,
D1700C, D1700ALW, D1700LW
Belts (Packaged Product Only):
D-...., D-....., D-.....,
D-....., D-....., D-.....,
D-.....
Plastic Chains (Direct Food
Contact): D-843-SS, D-843-LWSS,
D-863-SS, D-863-LWSS, D-880,
D-880-LW, D-880-TLW, D-882-TLW,
D-1873-TSS, D-1873-TLWSS

REICH GMBH AND COMPANY, KG
WEST GERMANY

S/S Smokehouse: UNIGAR-....

ROBERT REISER & COMPANY
CANTON, MASSACHUSETTS

Loader
S/S Dump Cart
Can Filler: F.K.F.
Vemag Stuffer: - G-250, R117s
Seydelman Cutter: K-...
Deboner (Bibun): 16, 18
Raw Poultry Deboner (Bibun): 15
Cooked Poultry Deboner (Bibun): 15
Seydelman Grinder: CS-160
Vemag Continuous Stuffer: 1000-S,
1000-S-2, 2000-S, 1000-S-3,
3000-S, 3000-S-1, 3000-S-2,
3000-S-3 (with stainless steel
screws and screw holders.)
Holac Automatic Dicer: 1, 10,
Holette A
Poultry Meat Strainer: SUM-420
Deboner: SK-1

Conti-Cooker: 60-..S-., 60-..N-.
 Cooked Leg Deboner: RB
 Reiser Neck Skinning Machine: NS-2
 "Salco" Blender-Mixer: PMB-.....
 "Reiser" Skin Dewatering Machine:
 SD-2
 "Vemag" Smokehouse: HCS-2
 Shishkabob Skewer Machine: 687
 Continuous Vacuum Stuffer: "Vemag"
 500
 Automatic Dicers: "Holac" VA,
 "Holac" 1, "Holac" 10, "Holac"
 HA-121
 Dicers (with suitable stand):
 "Holette" A, "Holette" 19,
 "Holette" 21
 Vacuum Packaging Machines: VM-...
 Vemag Continuous Stuffer: 1000DC,
 3000DC
 Injector: FGM-...-, FGM-....
 Grinder: WD-114
 Vemag Ham Filler: 660
 Vacuum Meat Tumblers: TU-....
 S/S Vacuum Tumblers: VMT-....
 Holac Slicer: 26/66, 26/74T
 Vacuum Packaging Machine: "Dixie
 Vac Modular" MOD-..., "Dixie Vac"
 DV-..., "Dixie Pak" DP-...
 Boneless Meat Tenderizer: "Fomaco"
 FGM 810T
 Automatic Feed Grinder: AU-200,
 AU-200B, AG-160 & AG-160B
 Rotoclaw: Mark 11
 Ham Softening Machine: HSM-1200
 Vemag Continuous Stuffers: ROBOT
 700, 2000DC
 Emulsifier: "Comvair" 76
 Screw Conveyor: RSC-D-...-L-...
 Vemag Continuous Stuffer: 4000 DC
 Automatic Dicer: "Holac" VA-...,
 VA-...N

REMCO PRODUCTS

ZIONSVILLE, INDIANA

Karttub: 6901
 Tub: 6911
 Aero-Tote Tub w/Drain: 6921

REMCON PLASTICS, INC.

CONSHOHOCKEN, PENNSYLVANIA

Plastic Bulk Handling Bin w/Drain:
 TR-36, TR-46, TR-48, TR-30, TR-40
 Plastic Bulk Handling Bin w/Drain:
 TR-33, TR-39S
 Bulk Handling Bin: FB-..

RENNCO, INC.

HOMER, MICHIGAN

Packager: 201

RENO ENTERPRISES

SO. HUTCHINSON, KANSAS

Extruder: 200
 Conveyor: 100
 Metal Detector Conveyor: 110
 Vacuum Blender: 350-..., 350-....
 Wire Mesh Belt Conveyor: 250-....-,
 300-....
 Lift-Tilt Device: 550
 S/S Vacuum Tumbler: RVT-....

REPCO ENGINEERING INC.

MONTEBELLO, CALIFORNIA

Heat Exchanger: 10-6-120

RESEARCH DEVELOPMENT & MANUFACTURING

CO. COLUMBUS, OHIO

Breader: BRC-001, BR-2400, FD-001
 Conveyor: CA-001, PTC-001
 Egg Dip: ED-001, BD-005
 Poultry Cutting Line: PCCL-001
 Wing Cutting Machine: WC-001
 Inspection Conveyor With Continuous
 Belt Washer IT-1
 Marinators 1, 2
 Poultry Breast Deboner: CFSB-1
 2-Tiered Belt Conveyor: IT-5
 3-Tiered Belt Conveyor: IT-5
 Single Drum Marinator with Drain
 Table: MARR-1
 Automatic Breader: VBS-1
 Trayed Product Conveyor: C-CO2
 2-Tiered Conveyor: C-LTB
 S/S Sifter: RS-1
 S/S Belt Conveyor: C-481
 Poultry Skinner: SK-1
 Thigh Deboning System: CFSLT-2
 (Deboner and Conveyor)
 Automatic Poultry Stripper: GNG-1
 Thigh Deboner: CFS-LT-3
 Poultry Breast Deboner: CFS-B
 Leg & Thigh Deboner: TKD-1 2
 Breast Deboner: BFP-1

RESEARCH & DEVELOPMENT PACKAGING

CORP., LEBANON, NEW JERSEY

Rotary Form, Fill, Seal Machine:
 RFFS-...

RESEARCH PRODUCTS COMPANY

MADISON, WISCONSIN

Matting: Neotex

RESINA AUTOMATIC MACHINERY CO., INC.

BROOKLYN, NEW YORK

Screw Cap Machine: S-...-MP
 SN-...-MP

RESINFAB CORP.

BELDING, MICHIGAN

Salt Dissolver: 106MC

REXHAM CORP./BARTELT MACHINE

SARASOTA, FLORIDA

Filler: DT-NP
 Bartelt Intermittent Motion
 Packager: IM
 Packaging Machine: IMV-...S,
 IMR9-14SS
 Packaging Machine, Form, Fill,
 Seal: Bartelt Eterna DA-....S

REXNORD, TABLE TOP CHAIN DIV.

MILWAUKEE, WISCONSIN

Package Product Only: 820, 821, 831,
 SS815, SS881, LBP821, LBP882,
 LBP883, 4705, 4706, 4707, 5935,
 5936, 5997
 Food Contact: 843, 863, 879, 879T,
 880, 880T, 882, 882T, 963, 1700,
 1701, 1701T, 1873, 2500, 2873,
 3873, 5966, 5996, 5995, 5912,
 4809, 4803, 4802, 4812

REXROTH INDUSTRIES, INC.

LAPAZ, INDIANA

Meat Tumbler: T-660
 Poultry Chiller: C-400

Conveyor: 2D-500

REYNOLDS ELECTRIC CO.

MAYWOOD, ILLINOIS

"Deluxe" Grinder: 712-D

R. J. REYNOLDS FOODS

WINSTON-SALEM, NORTH CAROLINA

Poultry Deboner: MARK IV, MARK V

REYNOLDS METALS CO.

RICHMOND, VIRGINIA

Vertical Primal Wrapper: VW-1
 Primal Wrap: HW-1
 Reycon Closing Machine: 221A
 Belt Sealer: TC-1
 Case-Redi Wrapping Machine: W-1
 Rotary Pouch Filler: 100
 Heat Sealer: "Reycon" 103

RH PACKAGING SYSTEMS, INC.

CLEARWATER, FLORIDA

Portion Control Filler System:
 1000, 2000

RHEON AUTOMATIC MACHINERY COMPANY

POMPTON PLAINS, NEW JERSEY

"Rheon" Encrusting Machine: 207SS,
 207DD, 208
 Pile-Up Table: PC-....
 Flour Duster: DF-....
 Stretcher: SM-....
 Flour Sweeper: FV-....
 Laminator: MM-...
 Encrusting Machine: 207SD, KN100,
 KN200
 Automatic Encrusting Machine:
 "Rheon" 208SS, 208SD, 208DD

J. E. RHOADS & SONS

NEWARK, DELAWARE

Right Angle Conveyor: JER-1702-RC
 Belts (Food Contact): 1R30WU,
 2R30WU, 2L40WS, 2R70WS

RHOADS MIDWEST DIVISION

GRAND RAPIDS, MICHIGAN

Belts (Food Contact): 2R0/O,
 2R5/5W, 2LR5/OW, 2R7/OW, 1R3/OW

RICE LAKE WEIGHING SYSTEMS

RICE LAKE, WISCONSIN

Platform Scales: LCB-....-SS,
 LCB-....-SS
 Inline Monorail Scales: MS202-3/8,
 MS202-1/2
 Checkweighing Scale: CW40-...,
 CW-..., CW-....

WALTER B. RICHTER COMPANY

WONDER LAKE, ILLINOIS

"Rockford" Filler: A, B, C, CL

RIETZ DIVISION, BEPEX CORPORATION

SANTA ROSA, CALIFORNIA

Thermascrew Cookers: TL-9, TL-12,
 TL-16, TL-24, TL-30, TL-36,
 TL-46K, TL-46
 Prebreakers: PB-15 Sanitary Design,
 PB-12-K5A3, PB-24-K5A3...,
 PB-15-K5A3, PB-10-K5A3..
 Disintegrator: RP-Diameter-K,
 RA3-Diameter-K, RA2-Diameter-K,
 RAT-Diameter-K

Formulating Conveyor: C-18K-2222
 Vacuum Mixer Blender:
 RSV-Diameter-K
 Extructor: RE-Diameter-K
 Self Feeding Pump Conveyor: C-9
 Thermascrows: TC-Diameter-K,
 TLJ-Diameter-K, TJ-..-K....
 Screw Loader: C-Diameter-K72
 Covered Screw Conveyor:
 C-Diameter-K32
 Uncovered Screw Conveyor:
 C-Diameter-K22
 Mixer-Blender: RS-Diameter-K....
 Blender w/Steam Diffusers:
 RSD-Diameter-K-....
 Grinder: MT..X.
 Sanitary Food Pump: 803D, 808D
 Belt Drainer: RBD-30
 Covered Screw Conveyor: C-24-K-2210

RMF STEEL PRODUCTS COMPANY
 GRANDVIEW, MISSOURI

Frozen Meat Conveyor: FB-100
 Vat Dumpers: 100, 110
 Belt Conveyor: 210
 Belly Roller: 200
 S/S Product Hopper: CT600
 S/S Tables: UT50, WT075, UT-....,
 TS-....
 Meat Conveyors: FMC-....,
 FFD-...., TTC, FFDR-....
 Meat Tub Dumpers: D-....
 Metal Detector Conveyors: MDC-....
 Meat Trucks: MV-....
 Screw Conveyors: SC-....
 Screw Loader: SCA-....
 Bagger: 620
 S/S Smokehouse Truck: ST-1
 Mixer-Blender: 28-....
 Patty Stacker: PS-6
 Cutter/Mixer: RS-...
 Bone Chip Remover: RMF-Tresomat
 Chamber Vacuum Machine: HRI-20
 Vacuum Tumbler Blender: VMM-.....
 Vacuum Packaging Machine: "SNORKEL
 VAC" SV 45, SV-60
 Skinner: AS-...
 Vacuum Tumbler System: G.E.T-....
 Automatic Skinning Machine: AR-50
 Hydraulic Knife: Cutty-....,
 Format..., Standard-...
 Loaf Browner: LB-50
 Vacuum Packaging Machine: "Snorkel
 Vac", SV 453 and SV 603
 Margurit Starflaker: 3

ROBOT COUPE USA, INC.
 JACKSON, MISSISSIPPI

Food Chopper-Mixer Blender: R25T

ROBBINS & MYERS INC.
 SPRINGFIELD, OHIO

Moyno Pump: FF, FG, FJ, FGJ, FFJ

ROBERTS MEAT PROCESSING EQUIPMENT
 NEWARK, NEW JERSEY

Vacuum Tumbler IPF 2200
 Lift Dumper: IPF-2500
 Vacuum Blender: IPF-....

ROBERTSHAW CONTROLS COMPANY
 FT. WASHINGTON, PENNSYLVANIA

Level-Tel-Transmitter: 156

B. B. ROBERTSON COMPANY
 MARION, ILLINOIS

Smoker-Cooker: BBR-79-SS,
 BBR-700-SLSE-U
 S/S Smoker-Cooker: XLR-1600-4,
 XLR-1600, XLR-1400-SLSE-U,
 XLR-1600-4-U
 Vacuum Packaging Machine: "Henkovic"
 5000, 1000 thru 3000
 Vacuum Packaging Machine: 2000T,
 4000

A. K. ROBINS INC.
 BALTIMORE, MARYLAND

Elevator Screw: 7504-17
 Rotary Blancher: AK
 Inspection Conveyor: ST
 Blancher: HWB-....
 S/S Destoner: DD
 Pasta & Rice Rinser: RR-30-..
 Vibro Breeding Unit, Consisting
 of: Drum Breader-Duster, Model
 DBRS; Vibratory Breeding Machine,
 Model VB; Batter Machine, Model
 BM; Drain Conveyor, Model DC.
 Pressure Cooker & Vacuum Cooler (For
 vegetable processing only.): RCR
 Drago Overflow Brine Filler: 48, 100
 Elevator: GEL-12-6, GEL-18-11,
 GEL-13-9

ROHM & HAAS

PHILADELPHIA, PENNSYLVANIA
 Cutting Board (Plexiglas):
 G-Unshrunk, W-7508

RONCO MANUFACTURING OF GOLDEN VALLEY
 MINNEAPOLIS, MINNESOTA

Piston Filler: F30
 Transfer Pump: P30
 Fillers: F40, F40PF, F30B, F40B

RONDO INCORPORATED

HACKENSACK, NJ

Dough Sheeter: "Rondo" 5/4-604A,
 5/4-603B, SMK64, SMK63
 Dough Sheeter: "Quattro"
 10-C-800-L-001
 Dough Sheet Former: TBF
 Dough Sheeter: "Quinto" PQC 613333
 Rono Make-Up Table: MUT-603-...
 Rotary Rack Ovens (Electric & Gas):
 MPR-10LT, MPR-.., MPR-2/..

RONNINGEN-PETTER

PORTAGE, MICHIGAN

Fabri-Basket Filter: SS4-224-SET

ROSE FORGROVE INC
 ELMHURST, ILLINOIS

Vacuum Packaging Machine: RF-255,
 250, 251

ROSE METAL PRODUCTS, INC.

SPRINGFIELD, MISSOURI

S/S Vat: 433
 S/S Conveyors: RMP-..-WB-...,
 RMP-..-WB-.. (CO2),
 RMP-..-WB-EXT-..(CO2),
 RMP-..-FGB-ST-...
 RMP-..-FGB-WT-...
 RMP-(2)-..FGB-ST-...
 Double Conveyor: RMP-...-FP-..(2)
 S/S Wire Belt Conveyor:

RMP-..-WB-..C&H

ROSEMOUNT INCORPORATED
 EDEN PRAIRIE, MINNESOTA

Sanitary Pressure Remote Seal:
 1199SCW..A11, 1199SCW..B11
 Sanitary Level Remote Seal:
 1199SSW..A11, 1199SSW..B11,
 1199TSW11A11, 1199TSW11B11

LOUIS A. ROSER

SALT LAKE CITY, UTAH

Liquid Freezer: R
 Table: AS
 Belt Freezer: IQF-BF-40

ROSHERWERKE GMBH

OSNABRUCK, WEST GERMANY

Vacuum Packaging Machines: VM-...
 Vacuum Meat Tumblers: TU-....

ROSISTA INC.

WOODDALE, ILLINOIS

S.S. Butterfly Valve:
 FB920-4-PA-04-04

CHARLES ROSS & SON CO.

HAUPPAUGE, NEW YORK

Motionless Sanitary Mixer: LLPD,
 LPD
 Mixer/Emulsifier: 525
 Mixer: EM-..., EM-....

ROSS INDUSTRIES, INC.

MIDLAND, VIRGINIA

Tenderizer: 501, TC-700, 601
 Slicer: 950, 925
 Seasoning Injector: 710
 Superform Press: 719, 720
 Air Purifier: Microban 1200 w/G.E.
 G-30T8 Lamps
 Dicer: 711, 714
 Meat Forming Press: Uniform 914
 Mechanical Tenderizer: TC-700M
 Portion Slicer: 990A
 Vacuum Tumbler: 1100
 Band Saw Slicer: 990S
 Band Saw Autocut: 800
 Horizontal Form/Fill/Seal Machine:
 550
 Slicer: 950-..
 Tenderizer: 650-A
 Tender Press: TC700WSSP, TC700MTP

ROSS-TEMP DIVISION, SCHNEIDER METAL
 MANUFACTURING CO., CHICAGO, ILLINOIS

Ice Makers (Use w/Accepted Storage
 Bin): RF-1051-UF-SS-DA
 Ice Makers (Use w/Accepted Storage
 Bin): RF-1051-UF-SS-W-DA,
 RF-1251-UF-SS-DA,
 RF-1251-UF-SS-W-DA,
 RF-2051-UF-SS-DA,
 RF-2051-UF-SS-W-DA
 Ice Makers (Use w/Accepted Storage
 Bin): RF-600-UF-SS-W-DA,
 RF-951-UF-SS-DA,
 RF-951-UF-SS-W-DA,
 RF-1251-UF-SS-DA,
 RF-1251-UF-SS-W-DA,
 RF-2051-UF-SS-DA,
 RF-2051-UF-SS-W-DA,
 RF-952-UF-SS-DA

ROTOCAST PLASTIC PRODUCTS, INC.

MIAMI, FLORIDA

Bulk Box-Natural: 30
 Bulk Box Stack Lid-Natural: 30
 Bulk Box - Blue: 30
 Bulk Box Stack Lid - Blue: 30

ROVEMA PACKAGING MACHINES

NORCROSS, GEORGIA

Form, Fill, and Seal Packaging
 Machine: VPU-..., VPM-...,
 MVP-..., MVP-...K, VPUS-...

ROYAL FILTERS

SPRINGFIELD, MISSOURI

Continuous Oil Filter: Knight-...,
 PRINCE 18-..., KING 24-...

ROYAL SUPER-ICE COMPANY

SAN LEANDRO, CALIFORNIA

Zero-Pak

RSI INDUSTRIES, INC

ROCHESTER, MINNESOTA

P/M Orbital Dispensing System: 8200
 P/M Ice Dispenser: D130, D200, D260,
 D330

RTM, INC.

MEDFIELD, MASSACHUSETTS

Grinder: 130E, 150E
 Auto Mincer & Mixer: TM-180
 Patented Mincer & Mixer:
 TM-180.180
 Open Mixer:
 Vacuum Mixer:
 Cube Back Fat Scolding Unit:
 Pre-Breaker: SG-201, SG-202
 Pickle-Injector: N-138-SL
 Continuous Vacuum Stuffer: IC/4
 Cube Dicer Machine: 5001
 Conveyor Belt: 2001, 2, & 3
 Pivoting Conveyor: 1881
 Salt Distributor: 4001

RUBBERMAID COMMERCIAL PRODUCTS

WINCHESTER, VIRGINIA

Food Box Lid: 3502, 3510, 3616,
 3590, 3591, 3592, 3300
 Food Box: 3500, 3501, 3508, 3509,
 3690, 3691, 3693, 3695, 3300
 Plastic Containers, Small Round,
 w/Lids: 2600 Series
 Cutting Board: 33..., 34
 Rack/Cart: 33..., 34..
 Plastic Boxes w/Lids: 3500 Series,
 3600 Series, 17..
 Plastic Containers or Drums w/Lids:
 2600 Series
 Platform Truck (with removable
 cover): 44..., 44-..., 44-05
 Tote Box: 624
 Tote Box Lid: 625
 Ingredient Bin W/Lid: 36.. Series
 Utility Cart: 3355
 Ingredient Bin W/Lid: 2600
 Food Box and Lid: 3300
 Food Box With or Without Lids:
 33..., 35..., 36.. Series
 Plastic Containers With Lids: Small
 Round 26.. Series
 Cutting Boards: 33..., 34.. Series
 Rack Carts: 33..., 34.. Series
 Plastic Box w/Lid: 17..., 33...,

35..., 36.. Series

Plastic Containers or Drums

w/Lids: 26.. Series

Platform Truck: 44-... Series

Ingredient Bin w/Lid: 36.. Series

Utility Cart: 3355

Measuring Cups: 3210, 3215, 3216,
 3217, 3218

Scoops: 2882, 2884, 2885, 2886, 2887

RUBBERMAID APPLIED PRODUCTS, INC.

STATESVILLE, NORTH CAROLINA

Plastic Box w/Lids: 1301, 1305,
 1307, 1310, 1311, 1315, 1316,
 1319, 1320, 1323, 1324, 1326.

Plastic Containers or Drums w/Lids:

1212, 1213, 1220, 1221, 1225,
 1226, 1231, 1232, 1244, 1245,
 1249, 1250, 1251, 1255, 1256,
 MH-....

Plastic Bins or Lids: 1128, 1124,
 1126, 1127

Plastic Vats or Lids: 1108, 1109,
 1110, 1118, 1119, 1120

Poultry Vat: S-....

Poultry Vat Lid: SL

RUDOLPH FOODS, DIV. OF BEATRICE FOODS

CO., LIMA, OHIO

Pork Rind Fryer: B

RUSSELL-ROANE, INC.

ST. LOUIS, MISSOURI

Meat Tumbler MA...

Liquid Smoke Spray Cabinet: U-18,
 CA-42-1

RUTHERFORD ENGINEERING, INC

ROSCOE, ILLINOIS

Akra-Pak Dispenser: LF..., SF...

Belts Flat Cleat (Food Contact):
 CVM-8, DCVM-8

Akra-Pak Filler: OSF-...B, OSF-...B,
 OSF-...B

Akra-Pak Slurry Filler: OSF-...B,
 OSF-...B, DOSF-...B, DOSF-...B

JOSEPH T. RYERSON & SON, INC.

CHICAGO, ILLINOIS

Cutting Board: "Ryertex"

RYKAART, INCORPORATED

HAMILTON, OHIO

Dough Mixer: HSM-...

Two Roll Sheeter: 2RS-....

Circular Knife w/Shaft: CKS-....

Folding Plates: FP-....

Depositor: SD-1

Nozzle: GP

Flour Duster: MSJ-....

Three Roll Sheeter: LUR-....

Compact Laminator System:

CLS-....-....

RYOWA REIKI

HONOLULU, HAWAII

Slicer: RC-5000

- S -

SACK METAL WORKS, INC.

WILMINGTON, MASSACHUSETTS

Wire Belt Transfer Conveyor: WBTC

Boning Conveyor: BC-1

Overhead Conveyor

Casing Puller

Frank Chill Tank: CCT-1

Dump Cart: DC 400, DC 600

Smokehouse Truck: 53, 54, 55, 56,
 57, 58

Conveyor: IC-1, TC-1, BC-1, PC-1,
 OHC1, SVBC

Table: PT-1, C, BB-1

Lazy Susan: TT-1, TT-2

Vat: CV-1

Vat Dumper: CVD-1

Sausage Dump Bucket: SDB1, SDB2

Pan Rack S/S or Galvanized:

AT-70125

S/S Pans: 21 x 25 7/8 x 1

Wash Table: WT

S/S Tank Truck: CVM

Cutting Table w/Top of Sana-Lite,
 S/S and Sana-Lite in combination:
 G

Cutting Table w/Top of Sana-Lite

and S/S in combination: D

Cutting Table w/Full Sana-Lite Top:
 A

Cutting Table w/S/S Top: C1

S/S Conveyor: C4790

Smokehouse: SH-1

Grinder Parts Rack: GPR-1

S/S Curing Vat: CV-6

S/S Smokehouse Tree: OECT-2

Galvanized Smokehouse Tree: OECT-1

S/S Smokehouse Cage: OET-2

Smokehouse Cage: SH-C

"T" Smokehouse Truck: SH

Meat Tub: MT..

Meat Truck: T-1200

Galvanized Smokehouse Cage: OET-1

Paunch Trucks: PT-S, PT-G

SACKETT-CHICAGO

SCHAUMBERG, ILLINOIS

S/S Vat Dumper: EFD-S-1

SAFELINE METAL DETECTION

TAMPA, FLORIDA

Metal Detector: "Safeline"

SAIMA PASTA EQUIPMENT

EL TORO, CALIFORNIA

Tortellini Machine: 4P

Automatic Tortellini Machine: ...P

Ravioli Machine: ...RC

Ravioli Cappelletti Machine: ...RCM

Automatic Dough Sheeter: ...KS

Automatic Noodle Cutter: ...NC

ST. REGIS PAPER COMPANY PACKAGING

DIVISION, DALLAS, TEXAS

Indexing Machine: 4

SALEM-REPUBLIC RUBBER CO.

SEBRING, OHIO

Rubber Hose: F33-33C-S01 (Not to
 exceed 3 feet in length when used
 to convey meat and poultry food
 products.)

SALVO MACHINERY COMPANY

FALL RIVER, MASSACHUSETTS

Bacon Pellet Fryer: E-120

SAMPLA, S.A.

BARCELONA, SPAIN

Belts (Food Contact): Alier-100,
Alier-100U, Alier-200, Alier-300,
Ecovit-200, Ecovit-300, P20-X302

SAMPLA, S.P.A.

MILANO, ITALY

Belts (Food Contact) F5, F10, F20,
F22, F30, P6, P10, P20-X302
Belts (Package Products) R10, R18,
R20, S10, L10D, L20D

SANDOVAL MACHINE & TOOL COMPANY

SANDOVAL, ILLINOIS

Wingette Machine

SANDUSKY FABRICATING & SALES CO.

SANDUSKY, OHIO

Conveyor: BC-1
Flight Top Table: FBT-1
Cutting Table: BT-1, BT-2
Viscera Inspection Table: VT-....

SANDVIK JAHN

HUNTINGDON, ENGLAND

Continuous Oil Filter System:
CPF-1, CMF-1
Multiple Pass Belt Freezer: 600
Series, 6-....
Freezing Conveyor Belt: Vee-Rope
Chilling Conveyor: Glycol
Deep Fat Fryer: F-10 DFG, F-10/16,
F-10
Slat Link Belting (Packaged Product
Only): Wendway S/S
S/S Spiral Conveyor: Helimatic
S/S Wirebelt Conveyor: A-....-115
U-Bar Wire Rod Belting: Wendway S/S
Verti-Stack Freezer: VS-21-SS-00,
VS-21-PS-00
Wire Red Belting: Wendway S/S

SANI-SERV

INDIANAPOLIS, INDIANA

Broiler: B-208E, B-230E

SANITARY PROCESSING EQUIPMENT CORP.

DEWITT, NEW YORK

"Feldmeier" S/S MultiTube Heat
Exchanger: 2502

SANITARY SCALE COMPANY

BELVIDERE, ILLINOIS

Chopper-Grinder: 3800

SARTORIUS GMBH

GOETTINGEN, WEST GERMANY

Sartorius Electronic Scale: 50P-S

W. J. SAVAGE COMPANY, INC.

KNOXVILLE, TENNESSEE

Packout Conveyor: I.Q.F.
Spiral Freezer Conveyor (Double
Drum): 19977D
Spiral Freezer Conveyor (Single
Drum): 19977S

SAVORY EQUIPMENT COMPANY

NEPTUNE, NEW JERSEY

Conveyor Broiler: CB-..., CB-....
Conveyor Oven: CO-..., CO-....
Conveyor Pizzamaker: RT-3PZ

SAYE MACHINE SHOP

MARYVILLE, MISSOURI

Carcass Splitting Saw: DLX, PKR

SCALE & AUTOMATION SYSTEMS, INC.

TUCKER, GEORGIA

Bulkweigher: LR-5000

SCAN AMERICAN CORPORATION

MONTPELIER, VERMONT

Loader: Scaniro K7
Frozen Block Conveyor: WK-400
Scaniro Loader: L7
Grinders: C-400-2T-70SSBW,
C-250-1T-70SSBW, C-250-RSSBW,
C-160-1T-72SSBW, C-160-Car-SSBW,
Universal C-400, C-250
"Wolfking" Single Shaft Mixer:
SSM-...., Universal C-250
"Wolfking" Twin Shaft Mixer:
TSM-....
Weight Classifier: S15-..-A,
S15-..-A, S15-..-0, S15-..-0
Mixer: ...-1-.AM,-1-.AM,
...-L-.AM,-L-.AM
Mixer/Grinder: 1000/160, 1000/250,
1500/250, 2000/250, 3000/250
Lift: L10
Constant Flow Device CFD.
Automatic Bone Chip Eliminator:
A/BES
Rota-Freezer: H-1200
Filler and Capper: ROT-O-MIN 3000
Shuttle Conveyor: "Square-doubler"
Vacuum Tumbler: VT 10
S/S Meat Truck: B30
Vat Dumper: 863-1, 863-2
S/S Inspection Table: 99
Meat Storage Bin: 600
Meat Grinder: SIMO, Series 130,
160, 200, 250, 300, 400
Weighing Unit w/Infeed Conveyor &
Sorting Unit: 332
Loaders: "Scaniro" K
Curing Tank: C-...
Remote Grinder Head: 250/RGH, 200
RGH, 250 RGH, 300 RGH, 400 RGH
Simo Pump-Fed Microcutter: .../115
PFVARIO (250 & 300)
Simotek Pump: 200/80, 250/100,
280/125

SCANDURA, INC.

CHARLOTTE, NORTH CAROLINA

Belts (Food Contact)
Thin Line PVC...White, Tan,
Emerald Green...Smooth, Cleated,
Flanged, V-Guide..., COS, CBS
Thin Line Urethane, White, Tan,
Amber, Emerald Green...Smooth,
Cleated, Flanged, V-Guide...,
COS, CBS
Crescent Top Incline...White,
Tan, Emerald Green...COS,CBS
Belts (Food Contact): Little
Giant-White, Black, Tan, Green,
Burnt Orange
Food Flex-White, Black, Tan,
Green, Burnt Orange
Food Flex II-White, Black, Tan,
Green Burnt Orange
US Flex-White, Black, Tan, Green,
Burnt Orange
General Purpose-White, Black,

Tan, Green, Burnt Orange, (Belts
with cotton carcasses must have
edges sealed with approved
sealant.)

SCANVAEGT

ARHUS N., DENMARK

Digital Platform Scales: 1020-..

SCHALLER AND WEBER, INC.

LONG ISLAND CITY, NEW YORK

Ham Mold: A-10

SCHAWNICK & SON

ODESSA, FLORIDA

S/S Tumbler

SCHLEGEL'S FRISCH-DE-POT

WEST GERMANY

Fresh Meat Container:
"Frisch-De-Pot" 001/83

SCHLUETER/DONTECH

JANESVILLE, WISCONSIN

S/S Rotary Drum Strainer: RDS
12-12

JACOB SCHMIDT & SONS, INC.

HARLEYSVILLE, PENNSYLVANIA

Conveyorized Cutting Table
Transfer Conveyor
Over & Under Conveyor
Trucks: AA, BA, CA, DA, EA, FA, GA,
KA, MA
Loin Truck: VA
Paunch Truck: VA
Offal Hanging Truck: ZA
Smokehouse Truck: LA
Shelf Truck (For Fully Packaged
Product or Product on Trays): NA,
LB
Platform Truck, Aluminum (For fully
packaged product or product on
trays): HA
S/S Chill Tank: DB
S/S Pickle Tank: JA
S/S Drum: QA, OA-1
S/S Meat Wash Sink: RA
Rod Belt Conveyor: HB
Hot Water Shrink Tunnel: CB, CB-1
Ham Glazing Tank (Heated): L.B.
Tables: TA-C, TA-D, TA-E
Cattle Head Inspection Truck: XA
Lazy Susan: GB
Stationary Viscera Inspection
Table: WA
Dump Truck: FB
S/S Truck: VB
Meat Tumbler: TU
Ham Boning Conveyor: HBC-..
S/S Dumper: DU-. DUT-.

SCHMIDT SPARRA SYSTEMS

BRODBECK, PENNSYLVANIA

Flexi-Filler: TFSF-2242-RH

KARL SCHNELL INCORPORATED

ELK GROVE VILLAGE, ILLINOIS

Chopper/Mixer Emulsifier: FD.....
Stuffer: "KS" P6-...

CONRAD SCHOLTZ AG

FEDERAL REPUBLIC OF GERMANY

Belts (Food Contact): White

Flexoglide Balscholit E200/2

HELMUT SCHRODER GMBH
WEST GERMANY

Pickle Injector: N40.-.-LS/K,
N61.-.-LS/K, N138.-.-LS/K,
N184.-.-LS/K

SCHUMP SALES, INC.
GREELEY, COLORADO

Plastic Bag Holder: 101

SCHUTTE PULVERIZER COMPANY, INC.

BUFFALO, NEW YORK
Pulverizer: 20

SCIENTIFIC-ATLANTA INC.

ATLANTA, GEORGIA

Packaging Machine: Versapac, VACO,
RV-100

SCOTSMAN

ALBERT LEA, MINNESOTA

Ice Cube Maker: CM850.-.-.,
CM250.-.-., CM450.-.-.,
CM500.-.-., CM650.-.-.,
CM1200.-.-., CM1400.-.-.

Ice Cube Machines: MC40.-.-.,
MC25.-.-., MC30.-.-.,
MC35.-.-., MC4000.-.-.,
HC1200.-.-., AC30.-.-.,
AC25.-.-.

Ice Machines: MF-3, MF-4, MF-5,
MF-6, MF400.E-., MF400.S-.,
MF700.E-., MF700.S-.,
MF900.E-., MF900.S-.,
MH750.-.-., AF325.-.-.,
AF330.-.-., AF430.-.-.,
AF730.-.-., AF840.-.-., SF-1,
SF-2, SF-3, SF-5, SF-8, SF-75,
SF5.-.-., SF8.-.-., MFG.-.-.

Flake Ice Machines with S/S

Housing: MF-3S, MF-4S, MF-5S,
MF-6S

Ice Bins: BH750., BH350., B650.,
BH500., BH1000..

Ice Machines: MF900AE-2A, 3A, 7A;
MF900WE-2A, 3A, 7A; MF900AS-2A,
3A, 7A; MF900RE-2C, 3C, 7C;
MF900RS-2C, 3C, 7C; MF900.E-..;
MF900.S-..

SCOTSMAN INDUSTRIES

VERNON HILLS, ILLINOIS

Ice Maker: NM.50...., NM..50....,
FM.00...., FM..00....

SCOTT TURBON MIXER, INC.

VAN NUYS, CALIFORNIA

Mixer: PMSM, TMSM, HRSM
Turbon Mixer: ILSM

SEAL RITE MANUFACTURING

FULLERTON, CALIFORNIA

Heat Sealing Machine: SRM-II-W

SEALRIGHT COMPANY, INC.

KANSAS CITY, MISSOURI

Sealers: Vari-Pak-20, VP5, VP30
Forming Machine Convocan: CVA

K. C. SEELBACH CO., INC.

RHINEBECK, NEW YORK

Smokehouse: "Smokemix"

Continuous Sausage Process: C227

G. A. SEEWER RONDO SALES

HACKENSACK, NEW JERSEY

Dough Sheeter "Rondo" 5/4-604 A,
5/4-603-B, SMK64, SMK63

Dough Sheeter "Quarto"
10-C-800-L-001

Dough Sheet Former TBF

SEFFELAR & LOOYEN, INC.

HOLLAND, MICHIGAN

"KS" Stuffer: P6...

"Selo-Protecon" Pickle Injector:
SPI.., SPI..S

"Selo-Protecon" Bone Press: SBP-..

"Selo" Hind Foot Brushing Machine:
SHB-20

"Selo" Front Foot Brushing Machine:
SFP-10

"Selo-Protecon" Meat Tumbler:
SMU-..

"Selo-Protecon" Vacuum Ham Press:
SUP-20N

"Selo"-Protecon Tenderizer PMT 40

"Selo:KS Automatic Chopper Mixer
Emulsifier FD-9

Pickle Injector: SPI-440

Nijhus Automatic Scalding Tank:

"Turn-O-Matic" Ntom-....

Dehairing and Flaming Machines:

"Goliath" NDF-...-D, "Goliath"
N-...-D

Moving Top Table w/Washer: NMTT-...

Multi Purpose Polishing Machine:

"NIJHUIS" NPM-..

NIJHUIS Singeing Machine: NSF

"Spitfire"-..

NIJHUIS Scalding Tank: NST-...

Scalding and Dehairing Machine:

NHDGE-...., NHDGG-....,

NSLSE-...., NSLSG-....

Dehairing Machine: "TARAZAN"-..

Pork Grader: PG-100

Whip Cabinet: "Selo" -7..

Dryer: "SELO"-7..

Belt Grilling Machine: HBG-...

Hoghead Deboning System: BP-1000

Separator (Meat): "Selo" D182

Meat Tenderizer: "SELO" SMT-50

Separator Belt: D-182

Leaf Lard Starter: "SELO" LS-40

SENSOR PRODUCTS, INC.

SOUTH BEND, INDIANA

S/S Scale: A-200, M-100

SENZA-GEL CORP.

NEWARK, NEW JERSEY

Ham Processing Machine: L, D

SEYMOUR FOODS, INC.

TOPEKA, KANSAS

Egg Breaker Separator: "Mini" 104

SFB PLASTICS

BRIGHTWATERS, NEW YORK

Plastic Freezer Spacer: SFB516

S AND F SHEET METAL & WELDING WORKS,

INC., NEW YORK, NEW YORK

Tables: CBT, TMT, UWT, CST, SST

Truck: SLTK, SHT

Tanks: PKT, CBT, CKT

Meat Tumbler: D73

Conveyors: WB-1002, PB-20...

Incline Conveyor: PB-24-...

Boning Conveyor: SB-85-...

Cutting Conveyor: PB-33-...

Viscera Inspection Conveyor:
VC-90-535

Ham Mold Vacuuming Machine: CAUIX5

Cooker: ACL-..

Browner: ABL-..

Cooling Chamber: I.K.L.

SHAFFER MANUFACTURING CORPORATION

SIDNEY, OHIO

"M" Mixer: BE/W

Horizontal Mixer: ..-HS, ..-SS,
...-DS

SHAMROCK INDUSTRIES, INC.

MINNEAPOLIS, MINNESOTA

Lard Filling Machine: C-3L

SHANKLAND'S SERVICE & SALES, LTD.

BROOKFIELD, ILLINOIS

Bizerba Slicer: A-301FB with S/S
Acceptable Table

SHANKLIN CORP.

AYER, MASSACHUSETTS

Hy-Velair Sealer: S-3C-DA

Automatic Wrapper: HS-1 DA

Wrapping Machine: HS-..-DA

SHARPLES-STOKES DIV. PENNWALT

CORPORATION, WARMINSTER, PENNSYLVANIA

Raw Fat Heater (Tank): H-....

"SuperDcater" Centrifuge: San

P5400, P-600 San, P-660 San, SAN

P-5000, P-3000 San, P-3400 San

"Super" Centrifuge: AS-16

S/S Tank: PF-...., CF-...., ST-...

S/S Super Centrifuge: AS-26

SHELF-KOTE ENTERPRISES, LTD.

BARRINGTON, ILLINOIS

Wire Shelving (for packaged product
only): Amco II w/Corvel Nylon
Coating

SHELLER-GLOBE ENGINEERED POLYMERS

COMPANY, MORA, MINNESOTA

Plastic Pallet: SG-1

SHICK-TUBE VEYOR CORP.

KANSAS CITY, MISSOURI

Sifter (Gyro-Flex): 150

Bulk Flour System

SHINGLE BELTING COMPANY

PLYMOUTH MEETING, PENNSYLVANIA

Ribbon Type: Hi-Cap Veethane,
Hi-Cap Roundthane, Roundthane,
Veethane

1 Ply Flat Type: Poly-C

Belts (Food Contact): P5, P10, F6,

F10, F14, F20, F22, F30, S10,

S20, S30, L20D, L20C, L20S, W-1,

W6, U10, U20, U30, U60, D10,

D11, K5, K15, P11, U5, U11, S21

Belts (Packaged Product Only):

R10, S15, L15D, R18, R20

Belts (Food Contact): REVO C.,

D.., N..

Belt (Packaged Product Only): L10D,

L10M

Belt Food Contact: Polyflex,
Polyflex Type S, P-8

D. E. SHIPP BELTING COMPANY
WACO, TEXAS**Belt (Packaged Product Only):**

Grip-Tex, Sno-Flake 143,
Sani-Tex, Kleen-Tex 3, Ny-Top,
Tuffy Special 75, Grip-Tex
Special

Belt (Food Contact):

White-175-PVC-C.O.S.,
White-175-PVC-C.B.S., Food-King
1-W, 28-NOS, 58-NOS, 78-NOS

Belt (Food Contact): 98-NOS,

TefTex-32, TefTex-22, Kleen-Tex
2, White-Tex-142,
A-White-Tex-143, A-White-Tex-144,
A-Sno-Tex-Jr, A-Sno-Tex, 29-WC,
Food-King Jr, Food-King-3W,
A-Tuffy-90, Sno-Tex-Jr, Can-Pac,
"Sani-Cleat", "PVC Cleat

THE SHULTZ COMPANY
NEW YORK, NEW YORK

S/S Tables: BT....L, DT....L,
PT....L, MT....L, CT....L, MR-157
(without superstructure)

SHUTTLEWORTH, INC
HUNTINGTON, INDIANA

Slip Torque Conveyor: S-20

SIEGLING AMERICA, INC.
ENGLEWOOD, NEW JERSEY**Belts (Food Contact): E3/1UO/U2**

FDA, E8/2UO/V5 FDA, E3/2UO/U2
FDA, E10/MV1/V10 FDA, E2/1
UO/U2 FDA, White Transilon
E5/20/V3 FDA, Transilon:
E8/2V5/V5 FDA, E12/2V5/V10 FDA,
E18/3V5/V10 FDA, Transilon P3/1
FDA, P5/1 FDA, P6/2 FDA, P7/1
FDA, P10/1 FDA, P10/2 FDA, P14/2
FDA, P27/3 FDA, E15/MV1/V10 FDA
Belts (Packaged Product Only):
Transilon E2/1UO/UO FDA,
E3/2UO/UO FDA, E8/2UO/V20AR,
E8/2UO/V5NP FDA, E12/2UO/V20FG
FDA, E12/2UO/UH FDA, E12/2UO/UO
FDA, E12/2UH/UH FDA

Belts, Transilon E8/2 UO8 FDA

Belt (Food Contact): E-20-H-NA,
E-30-H-NA, E4/2UO/U2 FDA, K-10,
K-10 "Notched", K17 white FDA, T20
white FDA, L40 white FDA, L60
white FDA, L80 white FDA, F20/3
white FDA, F30/8 white FDA,
E20S-NA, E3/1 UO/UZ-NA white FDA
Fastener (For packaged product
only): KS

SIMMONS ENGINEERING AND/OR SIMMONS
INDUSTRIES, DALLAS, GEORGIA

Electric Stunner: Power Pak 5

Head Puller: SHP-1

Poultry Stunners: SF-5000, PS-5100,
SF-7000, PS-7100

Prescalding Conditioner: PC-7000

Automatic Lung Machine: SL-8000

Automatic Oil Sac Cutter: SOS-9000

(If used prior to inspection
station, surfaces contacting
carcasses must be sanitized
between each use with 180 F.
water or solution of 20 ppm
residual chlorine at point of
use.)

Automatic Neck Cutter and Oil Sac

Remover: SNCOS-1011 (If used
prior to inspection station,
surfaces contacting carcasses
must be sanitized between each
use with 180 F. water or solution
of 20 ppm residual chlorine at
point of use.)

Poultry Killing Machine: Electric
SK-4, Hydraulic SK-5

Automatic Neck Cutter and Tail

Remover: SNCTR 1011 (If used
prior to inspection station,
surfaces contacting carcasses
must be sanitized between each
use with 180 F. water or solution
of 20 ppm residual chlorine at
point of use.)

Neck/Skin Cutter: SNSC1011

Venter/Opener: SVO-1011 (Surfaces
of machine contacting carcasses
must be sanitized between each
use with 180 F. water or a
solution of 20 ppm residual
chlorine at point of use.)

Belt Conveyor: SBC-....

Turkey Head Unloader: SHU-1011

Mixer: ...-1-. AM,-1-. AM

Fecal Remover/Bird Washer:
SFRBW-1011 (To be used in pinning
room only.)

Inspection Platform: SIP-1700

Automatic Cropper/Neck Breaker:
SCR-2300

Inside Outside Final Bird Washer:
SBW-3100

SIMON-JOHNSON, INC.

KANSAS CITY, MISSOURI

Poultry Killer: (Kil-Kleen) 60-AK

Packing Machine (J-Pack): JPL

Packaging Machine "Pakette 20":
AS-...

Giblet Pack Machine: J-100 AFP

Giblet Pumping System: Chicken GPS

Deboning Turkey Shackle: TDS

Shackle Release: AKO-B

Shack Selector (Electronic): SS

Turk-E-Tie Unit: TT

Giblet Chiller (Modular): PGCR

"YANAGIYA" Deboner: Y-300

"YANAGIYA" Strainer: Y-1000

Chicken Scalder (2-Pass): CDFPF

Chicken Scalder (3-Pass): PFCS-3

Chicken Scalder (4-Pass): PFCS

Turkey Scalder (2-Pass): TDFPF

Turkey Scalder (3-Pass): TDCS-3

Turkey Scalder (4-Pass): TDCS

Turkey Giblet System: TGP-Modified

Cut-Up Bin: DBC-A

Poultry Chiller: PC-48, PC-60

Poultry Chiller Rotary Discharge
Elevator: RDE

Conveyor Belt Splice: BC

Scrubber Type Picker: PS

Cut-Up Shackle: 11-CUSS

Turkey Evisc. Shackle: CT-ESS, TESS

Evisc. Shackle (Straight Shank): 2
EV-SS

Rigid Eviscerating Shackle: REV

Turkey Dressing Shackle: TD-SS

Shackle: BDNR-312-SS, CDNR-312-SS

Featherator Picker: TF-CL-4,
TF-TI-4, TF-CL-8, TF-TI-8

Preflight Picker: PNP-CI, PNP-TI

Hooley Giblet Wrapper: JHGW

Lung Extractor: ALEP

Head Cutter (Single & Double): AHC

Automatic Head Cutter: AHC II...

Packaged Giblet Elevator: GE

Automatic Eviscerator (Manual
positioning of viscera necessary
for inspection. Surfaces of
machine contacting carcasses must
be sanitized between each use
with 180 F. water or solution of
20 ppm residual chlorine at point
of use.): AE, AE-II, AE-III

In-Line Giblet Chilling System:
ILGPS

Piston Giblet Pump: CPGP

Hydro Spray Scalder: HSS

Automatic On Line Stunner: AOLS

Negative Air Offal System: NAOS

Combination Giblet Chiller:
PNC-...., PNCR-....

Giblet Water Separator: GWS

Product Conveyors: SBC

Straddle and Wing Picker: CP

Automatic Venting Machine:

(Surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F.
water or solution of 20 ppm
residual chlorine at point of
use.): AVU-..

Demand Hand Wash Valve (Hand
Activated): GJHW

Open Hand Wash Valve: GJOH

Water Rail Installation: WRI

Water Drain Hopper Assembly: WDH

Pickup Funnel: PF

Slide Valve Assembly: SV

Hydra Sieve Assembly: HS

Giblet Water Separator: SGWS

Automatic Bird Unloader: RAKO

Automatic Poultry Sizing System:
"Chickway" CESS

Outside Bird Washer: OBWD
 Combination Bird Washer: CAWD
 "Low Vac" Cavity Vacuum Unit: VCU
 Inside/Outside Final Bird Washer:
 IOBW
 Belt Picker: BF-...
 Automatic Opening Cut Machine: OC
 (Surfaces of machine contacting
 carcasses must be sanitized
 between each use with 180 F.
 water or solution of 20 ppm
 residual chlorine at point of
 use.)
 Poultry Scalding (Low Profile)
 LPS...
 Bird Unloader: 90 AKO
 Positive Control Poultry Chiller
 PCC
 Giblet Wrapping Machine: HSGW
 Parts Sizing Shackle: PSS
 Poultry Picker: D.D.P.
 Thigh and Drum Deboner: D&H CD...
 Poultry Sizing System: SJSS
 Consisting of: Sizing Scale: 5,
 Shackle: S S, Drop Station: SHDS
 Automatic Venting Machine: AVU-..
 Breast Splitter: LSBS 52-II
 Automatic Killing Machine
 (Poultry): ASK III
 Multi-Cut Automatic Cut-Up
 Machine: MC-60
 Viscera Pak Remover: VPR
 Inspection Work Platform: SJWIP
 Inside/Outside Final Bird Washer:
 IOBW-16
 Breast Deboning Machine: TBW 250
 Automatic Opening Machine (Surfaces
 contacting carcasses must be
 sanitized between each use with
 180 degree F water or solution of
 20 ppm residual chlorine at point
 of use): OCIII
 Inspection Platform: 421-000
 Automatic Cropping Machine: SJC
 End Loading Conversion for PCC
 Chiller
 Neck Breaker: "Linco" SJNB
 Two Stage Hydra Fall Scalding: 2-SHFS
 Automatic Eviscerator (Manual
 positioning of viscera for
 inspection necessary. Surfaces of
 machine contacting carcass must be
 sanitized between each use with
 180 deg. F. water or solution of
 20 ppm residual chlorine at point
 of use.): SJAE-L
 Fat Remover: SJFR

KNUD SIMONSEN INDUSTRIES, LTD.

REXDALE, ONTARIO, CANADA

Water Cook and Brine Chill System
 Consisting of:
 Water Cooker: KSI-WCS-6000
 Brine Chiller: KSI-BC-6000

SIMPLEX FILLER COMPANY

HAYWARD, CALIFORNIA

Filling Machine: 400, 440
 Piston Filling Machine: AS-1, F-1
 Twin Piston Fillers: T-1, Dual-F,
 DT-1

SINGER PRODUCTS CORP.

SMITHVILLE, OHIO

"Spiralveyor" Conveyor (S/S Frame):
 SCL
 "Spiralveyor" Conveyor (Galvanized
 Frame): SC-2
 Conveyor: SSB-...-..., SSC-...-...,
 SSB-1
 S/S Roller Conveyor: SSC-5
 Powered Roller Conveyor: SSC-6

SIRCY AND ASSOCIATES

NORCROSS, GEORGIA

Twin Line Cup Packaging Machine:
 DL-200
 Filler: F-10
 Single Lane Cup Packaging Machine:
 SL-100

SMALLEY MANUFACTURING CO. INC.

KNOXVILLE, TENNESSEE

Gyro Bucket Lift: 16
 FlexIt Conveyor: W4
 Slicing Machine: SS
 Conveyor: SD
 Incline Screw Conveyor: S4-...
 Seasoning Applicator: A
 SMC Tumbler: ST-...0...
 Pneumatic Salter: SPS-...
 Noodle Picking Machine: SMC-24-5
 Hydraulic Dump Station: SMC-2400
 Pneumatic Diverter: SPD
 Airlock: SAL
 Cyclone Receiver: SCR
 Incline Cleated Conveyor:
 LLF-...-...
 Vibratory Feed Hopper: LLFH-...
 Vibrating Conveyor: HV-...-...
 Gyro-Lift Bucket Conveyor:
 P-...-SS-..., SP-...-SST-...,
 SL-...-SST-..., LP-...-SST-...,
 LL-...-SST-..., IP-...-SST-...,
 IL-...-SST-...
 Troughed Bed Conveyor: TB-...-...-SS
 Electro Mechanical Conveyor:
 EM-...-...-SS
 Inclined Belt Conveyor:
 IB-...-...-SS
 Stor-Veyor Bin: SVB-...-...-SS

SMECO INDUSTRIES INC.

CHICAGO, ILLINOIS

Meat-Wash Table
 Continuous Chill System: 1500
 Meat Press: 100-F, 110-F, 120-F,
 102, 2110
 Opie Meat Press: 200-F
 Belt Conveyor: 302F
 Conveyorized Boning Table: 1701F
 Bottom Dump Bucket: 426
 Screw Conveyor: 365, 366
 Stuffer: 107-CB, 110-L1, 110-L2
 S/S Vat: 430-X
 Lazy Susan: L710, L711
 Table: 235
 S/S Tripe Umbrella: 606-X
 S/S Tripe Washer: 630
 Injecto Feed Table
 Truck: 435
 Fat Wash Tank: 698X
 S/S Tank: 1101
 Conveyor: 352, 362
 Koshering Table: 196
 Hog Viscera Inspection Table: 304-F
 (sanitized with 180 F. water.)
 S/S Stationary Boning Table: 202,

204
 Meat Loaf Leveler: 175F, 176-F

SMI INC.

NEW BEFORD, MASSACHUSETTS

Skinning Machine: 500P

SMITH EQUIPMENT COMPANY

CLIFTON, NEW JERSEY

Conveyor: FQP-3643, HQP-3620,
 FT-1221, IFT-187, PCT-3676,
 FT-1849, MB-..., FC-..., FT-...,
 TT-..., FM-..., FI-..., BT-...
 Vacuum Packaging Machine: "HAMMERLE"
 VT-...
 Packaging Machine "Supervac":
 GK-...
 Pickle Injection Machine: "Jet
 Injector" PSM-...
 Continuous Vacuum Stuffers:
 RS-..., "RISCO" RS-...
 Dicer: "Ruhle" MR-...
 Pickle Injectors: "Pokomat" P-...-...,
 SP-...-...
 Hot Water Shrink Tank: "Mewag"
 SA-...-...
 Front End Discharge Mixer: "Risco"
 RS-...
 Vacuum Packaging Machine:
 "Dynavac" TA-...
 S/S Vacuum Tumbler: "Ruhle" TR-...
 Laska Cutters (w/S.S. Frozen Meat
 Cutter-GFS620): 750
 Laska Cutters (w/S.S. Frozen Meat
 Cutter-GFS 620): K45, K60, K100,
 K130, K200, K330, K500
 Bowl Cutter: C-35
 Smokehouse: STH-...
 Mixer: "Smith" Mix-...
 Piston Stuffer: "Smith" H-...
 Vacuum Tumbler: "Smith" GTC-1-...-...,
 GTC-2-...-...
 Grinder: TR-..B, TR-..C, TR-...
 Piston Stuffers: "RISCO" IV-...
 Prebreaker: "Alitecna" P-...

A. O. SMITH HARVESTORE

ARLINGTON HEIGHTS, ILLINOIS

Ice Storage Bin

JOHN E. SMITH'S SONS COMPANY

BUFFALO, NEW YORK

Converter: 86X
 Transfer Pump: BDL-101
 "Buffalo" Hydra-Loader: E-LHM-100
 Hydra-Cutter: 3S, 5S, 8S
 Grinder: 63BG, 66BG, 66BX, 78BG,
 556, 441
 Grinder Tray: 788X
 Stuffer: 100C, 200C, 300C, 400C,
 500C, ...NS
 "Buffalo" Vacuum Blender: 1500,
 2000, 3000, 4000, 5000, 8000,
 10,000
 "Buffalo" Blender: 1500, 2000,
 3000, 4000, 5000, 8000, 10,000
 Continuous Filler: MK-II-A-...,
 MK-II-E-...
 Stuffer w/Plastic Piston:CN,
 s/s Stuffer: SRD-...
 Silent Cutter (Converter): 58XS,
 86XS
 Silent Cutter (Hydracutter): Mark-3
 SS, Mark-5 SS, Mark-8 SS

Casing Applier: 1000-SM, 1000-CM
Mixer: MRD-35, MRD-50, MRD-60 (This is with the understanding that suitable facilities will be provided to permit daily cleaning and inspection of the paddle shaft ends and the seals at both the drive and idler ends of the mixers.)
Vacuum Mixer: MR-...

SMOKAROMA

BOLEY, OKLAHOMA

Pressure Cooker (stainless steel liner): CU-300-LM, A..5

SOLARONICS, INC.

ROCHESTER, MICHIGAN

Infra-Red Oven: P-... ..

SOLBERN CORPORATION

FAIRFIELD, NEW JERSEY

Tumble Filler: PTF-D, PTF-Q,
PTF-DP, PTF-DPL
Transfer Tumbler Filler: TPTF
Product Spreader: PS-747
Liquid Filler: 3, LF-110, LFF-72
High Speed Briner: HSVB
Liquid Filler: LF-72, LF-103,
LFF-103, LFF-133

SOMERSET INDUSTRIES, INC.

SOMERVILLE, MASSACHUSETTS

Dough Rolling Machine: CDR, UR

SONCINI MACHINE

PARMA, ITALY

Blowing Tunnel: TSO-841
Straightening Conveyor: TRD/851
Vein Pressing Tunnel: TSV/851
Massaging Machine: FPE 761/HSR
Washing Machine (Establishment operators must have an approved water re-use procedure): AWMH/US 802
Pre-Salting Machine: PSA 802/US
Salting Machine: ASM/841
Automatic Press: PRS/4
Pneumatic Boning Machine: D8761/P
Ham Sewing Machine: SCP/816

VINCENT S. SONDEJ

CHICAGO, ILLINOIS

Multi-level Boning Conveyor: Series 17
Conveyors: Series 17A

SONOCO PRODUCTS COMPANY

HARTSVILLE, SOUTH CAROLINA

Nitrogen Gas Flush System:
CCAN-10-..

SORTAWEIGH, LTD.

ALDERSHOT, HAMPSHIRE, ENGLAND

Weight classifier: S15-..A,
S15-..-A, S15-..-0, S15-..-0
M15-..0, M15-..0, C15-..

SOUTHCENTRAL ENGINEERING

HOT SPRINGS, ARKANSAS

Roter-Talon: 500, 1000
Rotor Flaker: SC-1000

SOUTHERN SAW SERVICE

ATLANTA, GEORGIA

Bone Chip Remover: BC
Hose: "Poly-Braid" RF-...

SPAN TECH CORPORATION

GLASGOW, KENTUCKY

Designer System: F.A.

SPARKLER MANUFACTURING CO.

CONROE, TEXAS

S/S Horizontal Plate Filters: 14D,
18D, 33D, 14S, 18S, 33S, 12VR,
17VR, 32VR

SPARKS BELTING CO.

GRAND RAPIDS, MICHIGAN

Belt (Package Product Only):
Grip-Tex, Sno-Flake 143,
Sani-Tex, Kleen-Tex-3, NY-TOP,
Tuffy Special 75,
Grip-Tex-Special
Belt (Food Contact):
White-175-PVC-C.O.S.,
White-175-PVC-C.B.S., Food-King
1-W, 28-NOS, 58-NOS, 78-NOS,
98-NOS, Tuffy-60-COS-Green,
TefTex-32, TefTex-22, Kleen-Tex
2, White-Tex-142, White-Tex-143,
White-Tex-144, Sno-Tex-Jr.,
Sno-Tex, 29-WC, Food-King Jr.,
Food-King-3W, Tuffy-90, 100-COS,
Grey Tex, Food King 1-W Poly Tan,
2 and 3 Ply Ribcleat 69, Tuffy
80-COS Special White, Tuffy
60-COS Special White, Sno-Tex
Super Cleat, Poly-King 2 White,
White PVC Chevron Top, Tuffy
50-CBS Special White, Tev-Tex 22,
Tev-Tex 32, Tev-Tex 144, Food
King 3W with Molded Cleat, Can
Pac, 38-NOS Sparks Foodthane
Belting, Multi-Temp, Bi-Flex
WP210, Thin-N-Tuff 75 White,
Tuffy-II Tan
Conveyor Belt (Product Contact):
Ultra Kool I, Ultra Kool II
Belt (Food Contact): APF-W-1020,
APF-W-1030

SPARKS BELTING COMPANY

SOUTH HOLLAND, ILLINOIS

Belt (Food Contact): Food-King PT,
Mono-Flex LWP 210, Mono-Flex WP
210, Mono-Flex WP 220M, Mono-Flex
WP-110
Belt (Direct Product Contact):
WU110, WU210

SPECIALTIES APPLIANCE CORP.

CHICAGO, ILLINOIS

Fryer

SPECO, INC.

SHILLER PARK, ILLINOIS

Bone Chip Collector: 4004742

SPEEDCO INC.

BALTIMORE, MARYLAND

Auto-Flex Storage Conveyor: 267
Auto-Flex Collator: BM0009
Auto-Flex Inspection Conveyor:
BM0006
Auto-Flex Head: 265
Bulk Loader: BM-0029

Automatic Stuffer: BM-0015

THE SPENCE CORPORATION

MILWAUKEE, WISCONSIN

S/S Holding Tank: HPT-40...

SPENCER BOILER & ENGINEERING CO.

SOUTH GATE, CALIFORNIA

Heat Exchanger: SB-13

SPIES TRADING COMPANY, INC.

BLOOMFIELD, NEW JERSEY

Ham Netting Machine (Modified):
10171

SPIRAL - MATIC CORP.

FARMINGTON, MICHIGAN

Spiral - Matic Automatic Ham Slicer:
A

V. B. SPLAWN & SON, INC.

BURLINGTON, NORTH CAROLINA

Belt (Food Contact): 2M8-U0-V5-PN

SPRAY-DYNAMICS

COSTA MESA, CALIFORNIA

Butter Metering Pump: SD-100
Uni-Spense Dry Ingredient
Distributor: 19.....
Drum Tumbler: 172-1

SPRAYING SYSTEMS COMPANY

WHEATON, ILLINOIS

Auto Jet Automatic Spray Gun:
11024-22 AUHSS

SPRINTER SYSTEMS, INC.

EAST WINDSOR, CONNECTICUT

Tray Former: MPH-T
Lid Sealer: 3FT/ES
Carton Former: MPH
Three Flaplid Sealer: 3FT

SPROUT-BAUER

MUNCY, PENNSYLVANIA

Sifter: SS34-S-238

SQUARE FOOD ENGINEERING, INC.

NORTH CHILI, NEW YORK

Belt Grill: ...

SQUARE FOOD PROCESSING MACHINE

ELMHURST, ILLINOIS

Meat Former (w/discharge conveyor):
Medimat-B, Gigant-B

SQUARE CO AB

MALMO, SWEDEN

Meat Former: Gigant-A, Gigant-B,
Medimat-A, Medimat-B, Minimat

STAINLESS STEEL FABRICATORS

LA MIRADA, CALIFORNIA

S/S Lift Truck: 400, 600
Smokehouses Cages: SC-..., 08-05...
Smokehouse Trees: ST-..., 08-06...
Cutting Tables: 3306, 3306-S,
11-01.., 11-02
Shelf Trucks: 4815, 5813, 5814,
5833, 5834, 5835
S/S Paunch Table: 02-29--
Meat Storage Bin: 01-08
S/S Paunch Truck: 02-28--

Paunch Truck S/S Pluck Pan: 02-28--
 Vertical Lift Truck: 05-08
 Tripe Umbrella: 02-33--
 S/S Drum: 01-01--
 S/S Meat Trucks: 05-0., 05-0..
 S/S Meat Trees: 03-02--
 S/S Cattle Head Flush Booth: 02-20--
 Flat Bed Truck (with solid bed):
 05-10--
 Multideck Freezer: MD-....
 Broiler: BGF-....
 CO2 Snow Hood: 12-03--
 Deep Fat Fryer (w/Hydraulic Liftout
 Conveyor): 12-....
 Overhead Bone Conveyor: BC-....
 Moving Top Boning Table: BT-....
 Dual Stuffing Horn: 12-04--
 Conveyor: TC-....
 Wire Belt Transfer Conveyor: WC-....
 Pre-Cool Conveyor: PC-....
 S/S Conveyor: AC-....
 Oil Storage Tank: 12-18--
 Continuous Oil Filler: 12-17--
 Convection Broiler: 12-06--
 Buggy Lift Dumper: BD-...
 Screw Conveyor: SC-....
 Drum: 01-01--

A. E. STALEY MFG. COMPANY

DECATUR, ILLINOIS

Automatic Cooking System: Steam Jet

STAMP CORPORATION

MADISON, WISCONSIN

"Little Badger" Cheese Cutter: 200
 Cheese Cutter 400
 Sanitary Pumps: FP-....

STANCASE EQUIPMENT COMPANY DIVISION/THE

STANDARD CASING COMPANY, INC., NEW

JERSEY, NEW JERSEY

Sausage Stuffer: VOGT-Hydromat
 Plastic Tote Box: B-1210
 Plastic Maxi-Tainer Box: BB-1135
 S/S Tub: 97, 61, 63
 S/S Truck: 20, 48, 36, 18, 18C, 9,
 50, 110, 112, 114, 118, 120, 125
 S/S Drums: 30, 55, 60, 100
 S/S Storing & Roasting Pans:
 S-107A5, S-107A6, S-107A7,
 S-107A8, S-107A9
 S/S Top Packing & Utility Table:
 254
 S/S Shelf Truck: 6220, 6130
 S/S Ingredient Bins: PB-75, PB-150,
 PB-250
 Cutting Board: Hygenia
 Poly Tubs: 35, 50, 75, 52D, 80D
 Poly Boxes: 1720, 1740, 1760
 Meat Truck, Super Poly: 10, 37, 40,
 72, 96
 Sani-Tray: OBB 1026
 Offal Racks (Galvanized): 1070,
 1120
 Plastic Tanks and Trucks: PT
 Casing Applier: AZ-50
 Silent Cutter "Talleres Vall"
 CRI-11, CRI-111
 S/S Piston Stuffer EHI-...
 Continuous Vacuum Stuffer:
 EHCI-....

STANDARD CONVEYOR COMPANY

NORTH ST. PAUL, MINNESOTA

Boning Facilities

STANDARD METAL PRODUCTS CO.

FRANKLIN PARK, ILLINOIS

S/S Spiral Conveyor: SMPSC-101
 Powered Turn Conveyor: 3700-C
 Steamer: 557
 Incline Conveyor: E-1
 Conveyor: 1, 2, 3, 4, 5, 6, 7, 8,
 9, 10, 11, 12, 13, 14

STANGE COMPANY

CHICAGO, ILLINOIS

Spray-A-Frank System: 100

STARFLEX CORP.

JONESBORO, GEORGIA

Scale Loader: SFS-10

STARFLEX CORPORATION

JONESBORO, GEORGIA

Bagging Machine: MB-2000, MB-510
 Scalder: 143

STA-RITE INDUSTRIES

DELAVER, WISCONSIN

Positive Sanitary Pump: RS-20-1,
 RS-65-1, RS-150-1
 S/S Deep Fat Fryer: EM-14-SS,
 EM-14-DLSS

STAR MANUFACTURING CO.

ST. LOUIS, MISSOURI

"Star" Griddles: 254, 256, 258A
 Deep Fat Fryer: M-14, M-18

STAR PACKAGING CORP.

COLLEGE PARK, GEORGIA

"Starflex" Stretch Bagging Machine:
 500-PL
 Saw: SP-901
 Loader: SP-902
 Stand: SP-903
 Packaging Machine: 500APL
 "Starflex" Tray Sealer: STS-512

STAR SYSTEMS FILTRATION DIVISION

TIMMONSVILLE, SOUTH CAROLINA

Filter Press
 Round w/o Pump: 4-12. to 80-24.
 Square w/o Pump: 4-12-7/8. to
 80-24., 4-12-7/8./4P to
 80-24./4P
 Round w/ Sanitary Pump: 4-12/SP
 to 80-24./SP
 Square w/ Sanitary Pump:
 4-12-7/8./4P/SP to 80-24./4P/SP

STAUFFER CHEMICAL CO. FOOD INGREDIENTS

DIV., PITTSBURGH, PENNSYLVANIA

"Calgon" Automatic Ham Pumping
 Scale: 463600

STEARNS MAGNETICS INC. DIV. OF

MAGNETICS INTERNATIONAL, INC.

CUDAHY, WISCONSIN

Metal Detector-Conveyor-Reject
 System: MPC-100....
 Metal Detector/Pipeline Reject
 System: PRS-...
 Metal Detector: "OMNISCAN" OS-....

STEELCRAFT CORPORATION

HARTFORD, WISCONSIN

Pro Smoker N' Roaster (S/S
 interior): 50, 100, 150, 300

STEEN/FOOD PROCESSING MACHINERY OF USA,

INC., NEW BEDFORD, MASSACHUSETTS

Skinner: ST-600

STEIN INC.

SANDUSKY, OHIO

Charmaker: CM-...
 Mini Batter/Breeder: MB-3
 Batter & Breeding Machine: S-2,
 L-4, L-5, L-6, MB-2B, MB-2F,
 E-..., EA-..., EA-...
 "Mini" Batter & Breeding Machine:
 MB-1
 Breeding Machine: S-1, L-3, MC-3,
 MC-3A, BR-24, MC-3J
 Breeding Machine (w/Plastic Drum):
 DB-2
 Breeding Machine (w/S/S Drum): DB-1
 Breeding Machine: 100-...
 Cooling Column: CC-1
 Viscosity Control Machine: VC-1
 Fryer: FA-10, FC-..., FE-..., FB-...,
 FD-..., HPF-..., DHF-...
 Deep Fat Fryer: FA-3 Pilot., FB-...,
 FD-...
 Feed Conveyor: F, FR, P, PR, FF
 Feed & Pak Conveyor: S-2, MC-3,
 L-4, L-5
 Continuous Poultry Cooker: CPC
 Continuous Cooker: HZ
 Open Flame Broiler: OF8-1
 Batter Machine: 2400, B-...
 Conveyor "RollaTurn": RC-...S
 Batter Mixer: B25, ABM-..., TM-...
 Automatic Batter Control: ABC-1
 Dip and Chill Conveyor: DC-....
 "Force Flo" Filter: SF-6
 Dipping Machine: DM-2
 "Speed Steak" Tenderizer: B
 Gas Fired Ovens: OFO-...
 "Force-Flo" Oil Filter: SF-7
 "Flip Preduster": FPD-...
 Breeder-Feeder: BF-800
 Automatic Batter Control: ABC-11
 Oil Holding Tank Assembly:
 OHT-77-...
 Pork Skin Fryer: PS-76-...
 Drum Seasoner: DD-...
 Infed Conveyor: IFC-...
 Pork Skin Pellet Feed Hopper:
 PSH-76-...
 Ambient Cooling Conveyor: AM6-24
 Applicators: SS-77-S, SS-77-F
 Hot Oil Heat Exchanger: HX-...-IH
 Batter Applicator: T-1-...
 Oil Filter: SF-...
 Counter Flow Oven: CFO-...-E,
 CFO-...-G
 Fryer: Series II-G-..., Series
 II-E-...
 Drum Breeder: DB-4-E, DB-4-H
 Breeding Machine: XL-...-F-H,
 XL-...-F-E, XL-...-J-H, XL-...-J-E,
 XL-...-FF-H, XL-...-FF-E
 Charmaker/Searing: CM/S-...
 Preduster: PD-...
 Shuttle Vane Pump: SV-1
 Cooking Oil Supply Tank: SRT-...
 Top Submerger Batter: TS-...
 Drum Breeder: DB-3
 Deep Fat Fryer: HPF-..., HPF-...

Multi Stage Filters: MSF-... ,
MSF-...
Continuous Oven: "Jet Stream"
JSO-....
All Purpose Batter Machine: APB-..

STEPHAN MACHINERY CORP.

COLUMBUS, OHIO

"Combicut" Cutter: TC-...,
TC-1-..., TK...

Emulsifier (Microcut): MCH-D-30,
MCH-D-60, MCH-D-100, MCV-12-B.
Vertical Cutter/Mixer: VCM 25 US,
VCM 40 US, VCM-12-US,
VCM-40E-US, VCM-80E-US,
VCM-130E-US

Vertical Cutter/Mixer: VCM-55E-US
Vacuum Mixer: VM-..., VM-200
(modified)

Microcut Emulsifier: MC-12, MC-15
Vertical Cutter: VCM-44
Microcut: MCH-15 & MCH-20, MCH-..

STERLING CONTROLS INC

STERLING, ILLINOIS

Static Weighing and Sizing System:
1000

STEWART GLAPAT CORP.

ZANESVILLE, OHIO

Spiral Conveyor: GL-APAT
Vat Dumper: 1951

STEWART SYSTEMS

PLANA, TEXAS

Wire Red Belting: Wendway S/S
U-Bar Wire Rod Belting: Wendway S/S
Slat Link Belting (Packaged Product
Only): Wendway S/S
S/S Wirebelt Conveyor: A-...-115
S/S Spiral Conveyor: Helimatic

STEWART WARNER CORP., CINCINNATI RUBBER

DIV., CINCINNATI, OHIO

Belt (Food Contact): "Cinfine"
White Cleated 102

STIMPSON COMPUTING SCALE CO.

LOUISVILLE, KENTUCKY

Computing Scale: 81-AS, 81-DS

STOCK AMERICA, INC

MILWAUKEE, WI

Dyno Sealing Machine: 462-VAG

STONE CONVEYOR, INC.

HONEOYE, NEW YORK

Conveyor: 27D

JOHN E. STONEMAN, INC.

POSEN, ILLINOIS

Card Dispenser: "Danepak"
Ham Cutter Conveyor: MC

STONE PACKAGING SYSTEMS

WAUKEGAN, ILLINOIS

"Rap-A-Mat" Packaging Machines: S-1
HCR, S-2 HCR

STORK GAMCO

GAINESVILLE, GEORGIA

(FORMERLY GAINESVILLE MACHINE CO.)

Picking Shackle (Auto): 25, 100
Eviscerating Shackle (Auto): 30,
200

Picking Shackle (Combination):
Rigid-35

Turkey Picking Shackle: 300

Eviscerating Shackle: 1005

Sizing Shackle: SS-5

Smoke Rack

Rotating Paddle Chiller

Poultry Sizer: WM-1

Poultry Scalding: 2-Way, SGS-1,
SGS-2

Gizzard Splitter: 3500, 3500T,
3600T, 3000, 3500-SS, 3600SS,
4200SS

Automatic Gizzard Splitting,
Peeling, and Washing Machine:
3500-C-1

Giblet Pump: GP-2A, GP-3A, GP-3B,
GP-30, GP-3D/D

Heart & Liver Trim

Chiller w/Paddle Wheel Unloader:
RS-6

Chiller: RS-6, P-5

Line Divider: 1 & 1 Type, 1 & 2
Type

Gib Pack: 48-9, 48-11, 48-13

Automatic Cut-Up Machines:

TF-249X3FL, TF-249X3F2,
TF-249X3RL, TF-249X3R2, TF-249X3,
ACM-2000

Head Puller: HP-100

Electric Stunner & Killer: AK-10

Oil Sac Cutter: OSC-X1, OSC-2 (If
used prior to inspection station,
surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F.
water or 20 ppm residual chlorine
at point of use.)

Automatic Hock Cutter: H-II, H-III,
HC-III, A, B

Disc Type Picking Machine: D-1000

Paddle Type Giblet Chiller: BP

Belt Conveyor: BC-SS

Auger Chiller: SA-8

Head Remover: HR-100, HR-100C,
HP-100B, HC-100C

Head Scalding: HS-5

Automatic Lung Remover: ALR-1,
ALR-2, ALR-2-A

Rigid Eviscerating Shackle: 1006,
1006-B

Neck Skin Cutter: NSC 1, 2, 3R, 3L

Refrigerated Poultry Chiller:

RS-6-NH3, P-6-NH3, SA-NH3, P5

Picker: HC-III, D-..., 1200, 1120,
CR-100, CR-100A, CR-100S, F-105,
F-201, F-101

Hock Picker: H-1, D-1130

Hydraulic Vat Dumper: H.V.D.

Semirigid Shackle Unloader: SU-1000

Straddle Picker: SP-3

S/S Drain Conveyor: DF-1

Neck Breaking Machine: NB-1, N-103,

N-101, N-102, (If used prior to
inspection station, surfaces of
machine contacting carcasses must
be sanitized between each use
with 180 F. water or 20 ppm
residual chlorine at point of
use.)

Opening Cut Machine: OC-100,
OC-100A (Surfaces of machine
contacting carcasses must be
sanitized between each use with
180 F. water or 20 ppm residual
chlorine at point of use.)

Eviscerating Shackle: 1000-R-1

Automatic Drawing Machine (Manual
Positioning of Viscera for
Inspection Necessary): ADM-1,
ADM-1-A (Surfaces of machine
contacting carcasses must be
sanitized between each use with
180 F. water or 20 ppm residual
chlorine at point of use.)

Hand Operated Hand Wash Valve: E-4

Automatic Killing Machine: AK-11

"Stork-Gamco" Picking Machine: D-16

Automatic Neck Skin Cutter: NSC-2-A

Giblet Elevator: GE-5

Gizzard Harvest System: M-40

(Personnel must be provided to
trim portions of digestive tract
not removed by the machine.)

Infeed Supply Belt: MB

Gizzard Harvester: M-40, M-80

Gizzard Elevator: GIZ-4

Gizzard Inspection & Trim Table:
MI

Gizzard Tumbler Washer: GTW

Gizzard Defatter: DF

Offal Vacuuming System: VT

Picker L-2-B

Hock Cutter: LC-1, LC-2, LC-3

Scalding: SM and DM

Stunner: B-5, CS-1

Killer: B-6, B-6-A

Picker: FP-1, D-16-GT

"Draw-Vis" Eviscerator (For frying
chickens only. Manual
positioning of viscera for
inspection necessary): P40
(Surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F.
water or 20 ppm residual chlorine
at point of use.)

Poultry Eviscerating Shackle: ES

Poultry Dressing Shackle: DS

Tendon Puller: TP-1

Foot Unloader: FU-1575-B

Head and Trachea Puller: HT-1

Automatic Bird Unloader: L, S

Automatic Eviscerating Machine
(Manual positioning of viscera
for inspection necessary): P24II
(Surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F.
water or 20 ppm residual chlorine
at point of use.)

Infeed Conveyor: AFB, AFF

Final Water Changer: FWC-B
 Automatic Sizer: S-100A, SS-100A
 S/S Bird Tumbler: BT-2
 Shackle Unloader: SU-90, SU-180
 Inside/Outside Chicken Washer CW1
 Outside Chicken Washer OW-1
 Auger Counter Flow Poultry Chiller C-111
 Gizzard Inspection Station with Peelers M-II-A
 Automatic Vent and Opening Machine: V-16. (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)
 Automatic Circular Drawing Machine: CDM-1. (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)
 Bagger: PRS-HD
 Poultry Chiller: P-6
 Poultry Cut-Up Machine: C-5000-A
 Poultry Stunner: CS-2. (Stunner is not to operate without the perforated grill permanently installed in such a manner that the water level is 1/4 inch above the grill surface.)
 Breast Deboning Machine: BD-1
 Automatic Circular Drawing Machine: CDM-II (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)
 Bird Counter: BC-1
 Final House Inspection Machine: FIM-12
 Inside Outside Final Bird Washer: RP-12
 Gizzard Machine: M-60
 Poultry Scalding Hood: ESH
 Gizzard Inspection Table: M-1-A
 Automatic Circular Drawing Machine: CDM-20 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)
 Automatic Vent and Opening Machine: V-20 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)
 Turkey Gizzard Harvester: M-20T

Giblet Chillers: 1-BP, 2-BP, 3-BP
 Circular Halving Machine: CHM-20
 Breast Filleting Machine: BF-1200
 Poultry Cut-up Machine: FBH-1500
 Poultry Cut-Up Machine: FH-2000
 Inside/Outside Final Bird Washer: MBW-16
 S/S Sizing Shackle: GS
 Cone Deboning Line: CDL-100
 Automatic Poultry Sizing System: "Chickway" 2.2
 Pneumatic Adjustable Inspection Stand: PAS-1
 Air Agitated Poultry Scalding: SGS 2/A
 Detwatering Conveyor: DW-4
 Oil Sac Cutter/Neck Breaker: OSC/NB-20 (If used prior to USDA inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180 F water or solution of 20 ppm residual chlorine at point of use).
 Cropper: NIC-20
 Heavy Duty Carcass Crusher: HD/CC
 Poultry Deboning Conveyor: PDC-BR
 Quill Puller: PIT-2000
 Fecal Remover (Vacuum): FR-16 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 degree F water or 20PPM residual chlorine at point of use.)
 Thigh Deboning Conveyor Line: TDL-100
 Gizzard Harvester: M-105
 Automatic Giblet Wrap Machine: 48-17
 Air Agitated Turkey Scalding: KM-2CA
 Auto Transfer Unit: TRD-E (Surfaces of machine contacting carcass must be sanitized between each use with 180 degree F water or a solution of 20 ppm residual chlorine at point of use.)
 Turkey Sizing Shackle: TSS
 Turkey Push Off: TPO-1
 Pneumatic Adjustable Inspection Stand: PAIS-2
 Air Agitated Scalding: SGS-2CA
 Inside/Outside Final Bird Washer: 4182, BWT10..
 Neck Skin Slitter: NS3T..
 Neck Cracker: NKTA8..
 Automatic Vent Cutter: VCT10..
 Head Cutter/Puller: HT1..
 Opening Cut Machine: OST7..
 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm chlorine at the point of use).
 Turkey Tendon Puller: PT-5
 Turkey Scalding: SIK-5
 Picking Machine: TF-912
 Air Agitated 3-Pass Scalding: SGS-3A
 Turkey Giblet Wrap Machine: TGW
 Conveyor: "Fluid - Flo" 620-FCC

Belt Weigher: CB/CS 25
 Bird Counter: BC-2
 Defatter (Turkey Gizzard): DF-T/2
 Cropper: NIC-202
 Turkey Cone Deboning Line: TCL-500
 Inside Outside Turkey Final Washer: MBW-12T
 Thigh Deboner: ATD-2400
 Turkey Picker: F-167-T

STORK NIJHUIS, INC.

GAINESVILLE, GEORGIA

Refining Machine: SNG-..., SNGV-..., SNGV-...
 Cleaning Machine: SNG-..., SNG-...
 Stomach & Chitterling Machine: SNG-MD-..

STORK PROTECON, INC.

GAINESVILLE, GEORGIA

Automatic Ham and Picnic Deboner: PAP200-...
 Deboner: PAD400..., PAD800.
 Co-Extrusion Sausage Manufacturing system consisting of: Piston Stuffer Model "Handman" F30T, Co-extrusion Module, Brine Unit, Brine Circulation Tank, Cool Tank, Crimper Unit, S/S Platform, Drying/Smoking Unit, Belt Washers and Dryer, Air Conditioning Unit for drying tower, air lock and steam cooker.
 Tenderizer: PMT-41-S
 Automatic Deboning System: PAD-200, PAD-200E
 Brine Injectors: PI 440, PI 440 H

STRACHAN HENSHAW MACHINERY

CHICAGO, ILLINOIS

Continuous Heat Sealer: "Rotoplex" 2

R. HOWARD STRASBAUGH, INC.

LONG BEACH, CALIFORNIA

Cheese Cutter: SAR-78H

STRATO-RAY CO.

MINNEAPOLIS, MINNESOTA

Shielded U.V. Fixture (For use w/accepted WL782L-30 Lamp): SP-94-3L
 Shielded U.V. Tunnel (For use w/accepted WL782L-10, WL782L-20, WL782L-30 Lamps): SP-91
 Ultraviolet Lamp: SRCL-30 (Note: The above lamps must be used in accordance with Part 7, Para. 7.16(b) of the Meat and Poultry Inspection Manual.)

STRICKLER-DEMOSS MFG. CO.

DES MOINES, IOWA

Chitterling Cleaning Machine: 44
 Stomach Cleaning Machine: 88

STRICKLIN COMPANY

DALLAS, TEXAS

Mixer: 448 (S/S)

Chili & Rice Cooker: 147
Screw Conveyor: 327, 468
Tamale Machine: 405
Mixer-Cooker: 553
Blender: 281, 283, 539

STRONG-SCOTT MFG. COMPANY
MINNEAPOLIS, MINNESOTA
Ribbon Blender: B-IMXS
Turbulizer: TCS-....
Infeed Conveyor: AFB, AFF

SUGAR CREEK PACKING COMPANY
WASHINGTON COURT HOUSE, OHIO
Smoke House Cabinet: DAK 33

SUMMIT CITY EQUIPMENT
FORT WAYNE, INDIANA
Chub Separator: 488

SUMMIT PRODUCTS COMPANY
BRIGHTON, MICHIGAN
Ham Slicer: VSD--6RU

SUN HILL CORPORATION
MANCHESTER, CONNECTICUT
Portable LN2 Flash Freezer:
Mul-Ti-Freezer-1 (Acceptable
ventilation must be provided.)

SUNBANK FOOD EQUIPMENT, INC.
POMONA, CALIFORNIA
Jet Cook Oven: 24-5-5-5

SUPER PRODUCTS COMPANY
CINCINNATI, OHIO
Boning Table: SSBT
Chiller: Super
S/S Mixer: 10025
Table: SST-....
Hog Viscera Inspection Table:
H.V.I.C.
Blender-Mixer: "Salco" PMB-.....
Belt Conveyor: SBC
Conveyor: PC-SST
Brine Chiller: CP-30

SUPERIOR FABRICATION
FORT WORTH, TEXAS
Lazy Susan: LS-...
Conveyor: OC-....
Boning Table: BC-....
Stationary Boning Table: SSSBT
Trimming Table: SSTT
Double Station Boning Table: SSDSBT
Head Work and Trim Table: SSHWT
Ham Pump Table: SSHPT
Head Flush Cabinet: SSHFC
Pluck and Gullet Trim Table:
SSSPGTT, SSDPGTT
Revolving Head Flush Cabinet:
SSRHFS
Tripe Washer: SSUTW
Patty Packing Table: SSPPT
Stuffing Table: SSST
Head Inspection Stand: SSHIS
S/S Screw Conveyor: SSSC-..
Meat Pump: SSMP
Tamale Machine: SSTM

SUPERIOR LABEL SYSTEMS
CINCINNATI, OHIO
Roll-Tak 200 Pepperoni Label Bander:

SLS

SUPERIOR PACKAGING EQUIPMENT COMPANY
ARLSTADT, NEW JERSEY
Automatic Cartoner: 30MP

SUPERIOR STAINLESS, INC.
DELEVAN, WISCONSIN
S/S Air Operated Shut-off Valve:
K67-...., K69-...
S/S Air Operated Divert Valve:
K67-...., K679-...., K697-....,
K-699....
S/S Butterfly Valve: K51
S/S Low Flow Air Valve: K80 DLFA
Superflow Centrifugal Pump: SCS-..

SUREKAP
TUCKER, GEORGIA
Cap Tightener: "SureKap"

A. S. SVAERTEK
DENMARK
S/S Prebreaker: PB-13 SE

SAMI SVENDSEN LTD.
CHICAGO, ILLINOIS
Inscamatic Casing Sizer: 1

SWAN ENTERPRISES
ST. CLOUD, MINNESOTA
Oil Gland Cutter: OGC-1

SWECO, INC.
LOS ANGELES, CALIFORNIA
Vibro-Separators: LS..S..., SS..S...,
LS..S....CD, SS..S....CD,
LS..S...., SS..S....,
LS..S....PF, SS..S....PF, US 48

SWILEY EQUIPMENT DESIGN
PERSIA, IOWA
Up-Type Hide Puller: 1063
Retained Head Stand w/Beef Head
Rack: 1084
Conveyorized Knock Box (Sheep):
3003-....
Revolving Hog Head Splitter: 1023
Head Hook: 4010-....
Tongue Hook: 4011-....
Knife Sterilizer Box: 6001-....
Offal Separating Table: 6019-....
Small Intestine Flush Table:
6017-....
Intestine Separation Table:
6017-....
Offal Table (Tripe Dump): 1065-....
Utility Table: 1052-....
Hydraulic Beef Head Splitter:
1020-....
Hog Gambrel Table: 2017-....
Hog Dehairer/Singer Combo:
2016-....
Rotary Hog Scald Vat: 2015-....

J. F. SWINEHART CO., INC.
FOSTORIA, OHIO
Food Broiler: 3430C
SYLVANIA ELECTRIC PRODUCTS, INC.
DANVERS, MASSACHUSETTS
Germicidal Lamps, Nonozone: G8T5,
G15T8, G30T8 Note: Lamps must be

used in accordance with Part 7,
para. 7.16(b) of the Meat and
Poultry Inspection Manual.

SYMCO ENTERPRISE, INC.
INDEPENDENCE, OHIO
Screw Conveyor: 421-UA

SYNTRON, DIVISION OF FMC CORPORATION
HOMER CITY, PENNSYLVANIA
Vibratory Feeder: F-TOC

SYSTEM PAK, INC.
PENNDLE, PENNSYLVANIA
Wrapping Machine: Jaguar, TARGA-...
TARGA-40, TARGA-50, TARGA-60,
Targa-..A, "PANDA"
Vertical Form, Fill, and Seal
Machine: "Vega" P, S, SP, HS

SYSTEMS DEVELOPMENT ENGINEERING CO.
LITTLETON, COLORADO
Beef Jerky and Sausage Processing
System: SDE-BJ 1 thru 10

- T -

T&F DIVISION OF CHR INDUSTRIES, INC.
ROLLINGMEADOWS, ILLINOIS
Belts (Food Contact): 02402,
02407, 020.., 021.., 022..,
024.., 027..

TABLES MANUFACTURING COMPANY
KAUFMAN, TEXAS
Tables: TGLG, TSS, TFLG, TFSS, TKLG,
TKSS, SPT, SPS, SPB, TRIM-1
TRIM-2, BONE, BONE-SS

TACONIC PLASTIC, INC.
PETERSBURG, NEW YORK
Belt Teflon Coated: 27-200

TARAS, INCORPORATED
CORNELIA, GEORGIA
Meyn Broiler Unloading Station:
BU-...
Meyn Eviscerating Machine: Apollo
72 (Manual positioning of viscera
for inspection necessary)
(Surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F.
water or 20 ppm residual
chlorine at point of use.)
Meyn Disc Picker: JMKD-60
Meyn Poultry Scalder: MSC-7
Meyn Automatic Bird Counter: BC-100

TASTECH, INC.
FOUNTAIN VALLEY, CALIFORNIA
S/S Belts (food contact): MT1-1,
MS5-2, MS5-3, MS1-5, MS1-6,
MS5-7, C1-8

TAYLOR INSTRUMENTS, DIVISION OF SYBRON
ROCHESTER, NEW YORK
Liquid Level Transmitter: 300T
Series

TCA

RIVERSIDE, CALIFORNIA
Cutting Board: San-X Plus

TEC, INC.
ALSPIN, ILLINOIS
Vacuum Packaging Machine: TEC-2001
SRH, TEC-4000

TEC, INC.
POSEN, ILLINOIS
Vacuum Packaging Machine: CB-R
TEC-1001
Infed Conveyor: 2000

TECHCO2 SYSEMS CORPORATION
ATLANTA, GEORGIA
Freezer Tunnel CO2: ST-30-10-1,
ST-....
Spiral Freezer: SF-....
Supplementary Ice Maker: WC-....
CO2 Snow Hood: SH6-CI...,
SH6A-CI....
CO2 Snow Hood: 6C-...., 6AC-....
Snow Applicator: T/B Applicator 6
CO2 Snow Hoods: K-503....
CO2 Snow Applicators: 6...., 6A....,
6B...., 6B Wall Mounted CO2
Snowing Hoods w/Exhaust System:
504
CO2 Snowing Horn (For demonstration
purposes only-adequate ventilation
must be provided): 5
Dry Ice Extruder: DE-79-RB

TECHNETICS INDUSTRIES, INC.
ST. PAUL, MINNESOTA
Techweigh Weighing Feeder: WF18-..

TECHNO-DESIGN, INC.
GARFIELD, NEW JERSEY
Ravioli Filler Former: ARM-051

TECHNO-DESIGN, INC.
GARFIELD, NEW JERSEY
Dough Sheeter #D 3-080-1
Manicotti/Canelloni Machine
#AMC-075-1 consisting of: Rolling
Mechanism #AMC-075-2, Rotating
Noodle Cutter #AMC-075-3, Filling
Pump 030-1-E

TECHNOLOGY SALES, INC.
CHATTANOOGA, TENNESSEE
S/S Boning Cone Stand: 2

TECKTON, INC.
WALTHAM, MASSACHUSETTS
"CryoFood" Liquid Nitrogen Freezer:
CF-1
Loader & Unloader for Cryo-Food
Freezer: PU-CF-1
"Cryo-Food" LN2/CO2 Freezer: CF-0.5

TECTRON ENGINEERING
IRVINE, CALIFORNIA
Conveyor w/Metal Detector: 1000M

TEE-PAK INC.
CHICAGO, ILLINOIS
Casing Sizer
Beef Stick Reeler: BR-7729
Automatic Meat Stuffer: FUT-..
Sizer: II, III

TEKNOR APEX COMPANY
PAWTUCKET, RHODE ISLAND
Cutting Boards: "SaniTuff" H,
"Teknatop"

TELE-SONIC TRESCOTT
LONG ISLAND CITY, NEW YORK
Paramatic Sealer: 1517
Bagger: 26-MB
Wrapping Machine SW-80

T.E.M. MFG. CO.
BLUE ISLAND, ILLINOIS
Conveyor: 9471

TEMPCO MACHINE AND DESIGN, INC.
RIVERSIDE, CALIFORNIA
Convection Broiler: CB-3448
Transfer Conveyor, Stainless:
TCS-....
Transfer Conveyor, Stainless - 90
degrees: TCS-....SPL
Burrito Make-Up Conveyor: BMU-....
Decline Conveyor: DCP-....
Transfer Conveyor: FITC-...04
Sheeting Head: RSH-....

TENNYSON FOOD EQUIPMENT AND STORAGE,
INC., CLEVELAND, OHIO
Sauce Depositor: S-335
Cheese Applicator: A-380

TEXAS AMARILLO SYSTEMS CO.
AMARILLO, TEXAS
Horizontal S/S Surge Bin: TB-1,
TB-1A
Boning Table: BT-1
Conveyor: FG-1, FG4
Meat Wash Table: MW-1
Belt Conveyors: FG-1A, FG-2
Cattle Jaw Bone Puller: JP-101
S/S Shroud Pin Tank: PC-108
Edible Surge Bin: ESB-1
"Tasco" Hide Side Puller: SPH-109
Viscera Table: VT-102
Automatic Head Hold Device:
AHHD-111
Hydraulic Cheek Puller: CMP-097
Beef Support system: BAJ-7891

TEXMAC, INC.
CHARLOTTE, NORTH CAROLINA
Automatic L-Sealer: 1917

THAYER SCALE/HYER INDUSTRIES INC.
PEMBROKE, MASSACHUSETTS
Bridge Breaker Bin Discharger:
BTU-....S.M.

THERM-ICE CORPORATION
PHILADELPHIA, PENNSYLVANIA
CO2 Distribution Cone (Use with an
acceptable hood and exhaust
system): TI-600

THERMALJET LTD. DIVISION GROW GROUP
INC., LOUISVILLE, KENTUCKY
Thermaljet Cooker: 1000 A
Cooker Thermodyne: THS-..

TERMINAL MANUFACTURING
BERKELEY, CALIFORNIA
Horizontal Screw Loader: 2054

THERMOID/HBD INDUSTRIES, INC.
(FORMERLY B.F. GOODRICH CO.)
ONEIDA, TENNESSEE
Belting (Food Contact):
Hycar - Smooth Cover: White, Tan,
Green, Black
Fabric Series: SCP, AP-35,
APT-35, PN 45, PNT 45
Butyl - "Hot N Cold" Smooth
Cover White
Fabric Series: AP-35, APT-35
Fabric Series: SCP, AP-35,
APT-35
Single Ply Solid Woven PVC
Korowhite 90 SMC X F, 125 SMC X
F, 125 CHV X F
Chevron
Belting (fully Packaged Product):
"Gripper" Griptop - Reddish Brown
"HYCAR" Tan Rubber (Belts with
cotton carcasses must have edges
sealed with acceptable compounds)
Belt (Food Contact): DS828
Belting (Food Contact): Hot & Cold
Butyl
Belting (Food Contract): Korowhite
90 Cleated Incline
Korowhite 125 Cleated Incline
Korothane 125 SMCXF
Novitane FG, FG95A
Belting (Food Contact): Ridge Top

THERMODYNAMICS CORPORATION
BROKEN ARROW, OKLAHOMA
Pallets (Plastic): TR-048040-M,
TR-048040-MS

THIELE ENGINEERING COMPANY
MINNEAPOLIS, MINNESOTA
Placing Machine (Paper): 108, 212,
408
Denester/Placer: 20-...

THIRY-KONDOR ENGINEERING & MACHINE
CO., BROADVIEW HEIGHTS, OHIO
Sausage Cutter: 4003
Patty hoader: 1500
Patty Loader: 3000

THOMPSON-CHEMTREX
ERIE, PENNSYLVANIA
Sanitary Pump & Mixer: STTS, STMS,
SBTS-.,SB

THOMPSON TECH SERVICES, INC.
GREENWOOD, SOUTH CAROLINA
Wiener Peeler Machine:
KECI-P7-"ELININATOR"

L. C. THOMSEN AND SONS, INC.
KENOSHA, WISCONSIN
S/S Sanitary Centrifugal Pumps: 4,
5, 6, 8

THURNE CORPORATION
BRIDGEVIEW, ILLINOIS
Line Divider: "Schmidt" 928-84
Three Lane Makeweight Conveyor: PI-3
Twinned Single Makeweight Machine:
PSM-1
Infed Conveyor: IC-1
Flex-Turn Conveyor: 16
Meat Pro Patty Former: 340, 500

Slicer: 110-84-1
 Meat Pro Patt Former: 170
 Automatic Checkweigher: PCW-84
 Twinned Twin Single Make Weight
 Conveyor: TTSM-1
 Manual 2-Tier Storage
 Conveyor: 40000
 Bulk Weigher: 30000

THURNE ENGINEERING COMPANY, LTD.
 NORWICH, NORFOLK, ENGLAND

Checkweigher Conveyor: IMS-127
 Infeed Conveyor: IN-83
 Marshalling Conveyor: SY-83
 Slicer: 110-84

THURSTON DODD WELDING
 LULA, GEORGIA

Skin Cutter: SC-386
 S/S Box Icer: BI-1187
 Giblett Chiller: 36-A
 Bird Unloader: 38, BU-41
 Picking Shackle: M-22
 Cut-up Shackle: T-40
 Shackle Kickout: B-19
 Foot Unloader: A-460
 Rehang Conveyor: T-55
 Cut-up Conveyor: M-55
 Vibrating Conveyor: D-77
 Halving Machine: 750
 BeH Conveyor: D-55
 S/S Windmill Chiller Unloader:
 W-200
 Drain Conveyor: D-83
 Parts Conveyor: P.C.-84
 Tail cutter: TC-3980 (If used
 prior to USDA inspection
 station, surfaces of machine
 contacting carcasses must be
 sanitized between each use with
 180 F. water or 20 ppm residual
 chlorine at point of use.)
 Cut-Up Saw: CU-185
 Bagging Machine: BM-587
 Neck Skin Cutter: NC-387
 Picking Machine: PM-189
 Automatic Back Splitter: ABS-1288
 Sizing Shackle: J24-89
 Vat Dumper: V-125
 Scalder: ST-989

E. H. TICHENER & COMPANY
 BINGHAMTON, NEW YORK

(Poultry) Shackle: 1727
 Picking Shackle: 1452, 1535
 Combination Shackle: 1450
 Eviscerating Shackle: 1436, 1451,
 5500

TIGERFLEX CORPORATION

ELK GROVE VILLAGE, ILLINOIS
 Material Handling Hose (Food
 Grade): Series WT, FT

TIPPER TIE DIVISION

UNION, NEW JERSEY

Double Clipper: D-137B, D-187
 Clippers: C-107-L, A-117-L,
 C-187-L, A-187-LC, F-486-L,
 C-200-L, F-186-L, C-186-L,
 C-486-L, 280L, R590, C487L,
 Z2105, Z2110, Z2111, Z2115,
 Z3110, Z3111, Z4119, Z4201,
 Z4135, C-186RP, A-187C, AZ2295A,

AZ2495A, AZ2590A, Z3207, Z4122,
 Z4124, Z4125, Z4126, Z4127, Z4128,
 Z2207, EN1200, EN1201, Z9101,
 Z9102, Z986-L, Z986-RP
 Clipper-Vac: E, C, F-A-417-LC
 (Tipper Tie) Unit: PR-465L
 Tipper Clipper: Rotomatic II,
 RV136D, RV136LD, RA136D, RA136LD
 (Press Tie) Unit Clipper Vac
 Machine: G with A24100, F with
 conversion kit 2132, F-A487LC,
 F-A487C, H with A22100L Clipper
 Tipper-Matic: A, V
 Vacuum Packaging Machine:
 ROTA-MATIC III, II, I
 Koma Tipper Clipper: KTC-1
 Kuko Clipper: KTC-1
 Stuff N' Clip: 101
 LN2/CO2 Attachment for Clipper Vac
 Machines
 Revolv-A-Clip: 101, 102, 103
 Auto Chub Machine: 101
 Double Clip Machine: DCA-E
 Clipper Machine: Z2---, Z3---,
 Z4---
 Rota-Matic Clipper: Z9---

TIPPER TIE, INC.

APEX, NORTH CAROLINA

Vacuum Packaging Machine: Chamber
 Rota-Matic
 Casing Stuffing/Clipper System:
 RS-4201
 Horn Module: TA-1329
 Tipper Tie Unit: PRZ 4103
 Chub Machine: CMZ-224080
 Double Clipper: KDC
 Clipper: Z9...
 Tipper Clipper: H20..., T11..
 Die Supports for Use with Clipper:
 Z9...
 Piece Maker: PGM-399, PGM-300
 Clipper Machine: "Silver-Lok" R73K3,
 R73K4

TIRODE INC.

PITTSBURGH, PENNSYLVANIA

Convection Oven: "Polycuizer" 635,
 856, 1256, 1656, 2056, 6.35, 6.56,
 8.56, 12.56, 16.56, 4.53, 6.53
 20.56

TITAN INDUSTRIES

SOUTH GATE, CALIFORNIA

Hose w/Sanitary Couplings:
 SS180-...-SS-...-"TI"
 SS280-...-SS-...-"TI"
 SW330-...-SS-...-"TI"
 SW331-...-SS-...-"TI"
 SW440-...-SS-...-"TI"
 Hose Assemblies w/Tube End: Series
 3400
 Hose Assemblies w/SS Ferrules:
 Series 3500

TITAN PACKAGING MACHINERY, INC.

DALLAS, TEXAS

Bagging Machines: 400-FSR, 500-FSR

TOBY ENTERPRISES

SO. SAN FRANCISCO, CALIFORNIA

Slicers: 480H, 500, 600, 600D, 700,
 500A, 600A, 700A, 2100-5, 600B,
 2100A-..., 2100-..., 2100-5D

Interleaver Machine: 779, 1430
 Scaler/Slicer: 770, 775
 Toby Dropper: 703-D
 Scales: 670-A, M-T, AR
 Beef Jerky Conveyor: 820
 Conveyors: 810/815, HRA..., MRA
 Slicer/Conveyor: 400
 Rotary Patty Stacker: 880
 Bacon Sheeter: 920
 Shingling Conveyor: 3105
 Collater Auto Feeder: 3150, 3151,
 3155
 Slicer: 2600, 1750, 1050
 Diverging Conveyor: 3104

TOKAI RUBBER INDUSTRIES, LTD.

LOS ANGELES, CALIFORNIA

Belt (Food Contact): "Vinystar"

TOKAI RUBBER INDUSTRIES, LTD.

CHICAGO, ILLINOIS

Belts Food Contact: New Clestar
 HQR-082NS, HQR-123NS, HQR-082OR,
 HQR-123OR, HQR-082HR, HQR-123HR,
 HQR-123C

TOLEDO SCALE DIV. OF RELIANCE ELECTRIC
 CO., WORTHINGTON, OHIO

Bench Scales: 1070, 2020, 2061,
 2071, 2081, 2091, 2072, 2082,
 1071, 1072, all w/S/S platform
 and a stand
 Bench Artery Pump Scale: 2052 w/S/S
 platform and a stand
 Portable Scales: 2120, 2181, 2481,
 2881, 2182, 2822, 2084, 2184,
 2086, 2186, 2886, all w/S/S
 platform and a stand
 Net Weight Scale: 3011, 3012, 3021,
 3031, all w/S/S platform and a
 stand
 Fan Scale: 3111, 3180, 3700, 3710,
 3720, all w/S/S platform and a
 stand
 Beam Scale: 4180 w/S/S platform and
 a stand
 Pre-Pack Scales: 8001, 8300, 8301
 Checkweigh Scale: 9459, 9460, 9463
 Combination Bench Scale: 9869 w/S/S
 platform and a stand
 Micro-Scale: 3165
 Micro-Scale, w/S/S Platter Cover:
 3185
 Food Choppers: 5324-S, 5460-S,
 5522-S
 Slicer: 5410A-DA, 5402-DA, 5405-DA,
 5406-DA
 Hanging Scale: 2110DA
 Saws: 5201-DA, 5206-DA, 5207-DA,
 5208-DA, 5300-DA, 5301-DA,
 5302-DA
 Wrapping Machine: 30, 32, 640, T-14
 Micro Scales S.S. Platter w/Molded
 Plastic Housing: 3165, 3185
 Bench/Portable Scale: 2085
 S/S Bench/Portable Scale: 1985
 S/S Weigh Plate Scale: 2300
 Stainless Steel Bench Scales: 1985,
 2095, 2185
 Scales: 8420, 8421, 8430, 8213, 8431
 Stainless Steel Bench/Portable
 Scale: 2095
 Wrapper: T-16
 Speedweigh Scales: 3055, 3045, 3035,

3025

Stainless Steel Bench Scale: 3026
S/S Platform Scales: 1997, 2097,
2197
Bench Scales: KA15s, KB60s, KC120s,
KC240s
Floor Scales: KC300s, KCS300s,
KC600s, KCS600s

TMCO EQUIPMENT COMPANY

LOGANVILLE, GEORGIA

Snow Applicator T/B Applicator: 6
Co2 Snow Applicators: 6....,
6A...., 6B...., 6B
CO2 Snowing Hoods: K-503....
Wall Mounted CO2 Snowing Hoods
w/Exhaust System: 504
CO2 Snowing Horn (For demonstration
purposes only--adequate
ventilation must be provided): 5
Dry Ice Extruder: DE-79-RB
Spiral Freezer: SF-.....
Freezer Tunnel CO2: ST-.....,
ST-...3T
Dry Ice Extruder: DE-89-RB-....

TON-TEX CORPORATION

PARAMUS, NEW JERSEY

Belts, Food Contact: White, 2 & 3
Ply "Special" Polymaster, White,
2 & 3 Ply "All Temp", Polymaster;
3 Ply "Standard", Polymaster;
White, 4 Ply, "Sidewall": Tan, 4
Ply, "Sidewall": 3, 4, & 5 Ply,
"Standard" Purotex: 3, 4, & 5 Ply
"Heavy" Purotex: 3 Ply, "Heavy"
Polymaster: 4 Ply, Heavy PurOTex
Teflon Coverex: 3 Ply, Heavy
PolyMaster
Belts (Fully Packaged Product): Grid
Tread: 3 Ply "Standard", Purotex:
Grid Tread, 3 Ply, "Heavy"
Purotex: Grid Tread, 4 Ply
"Heavy" Purotex (belts with
cotton carcasses must have edges
sealed with an acceptable
compound.)

TOP LINE CORPORATION

BRADFORD, PENNSYLVANIA

Heat Exchanger: 19N0F

TORESANI, INC.

LONG ISLAND CITY, NEW YORK

Mixer: N/50A, N/100A
Continuous Mixer: GR.IM/4, GR.IM/6,
GR.IM/2000-S
Sheeter Kneader: SFA/300, SFA/550,
SFA/600, SFA/610
Automatic Pasta Cutter: CISF/300
Tortellini Machine: MT/600 9P,
MT/600 11P, MT600-.P, MT600-..P

GIACOMO TORESANI S.P.A.

MILAN, ITALY

Tortellini Machine: MT 265A, MT
135A, MT 8A, MT 10A
Sheeter Kneader: SFA-415A,
SFA/300A, SFA/600A, SFA/610A,
SFA/140
Ravioli Machine: MR 265A, MR 135A,
MR 540A, MR-230
Lasagne, Cannelloni, Manicott:
LC/200/3

Mixer: N-100, GR. IM/2000-S

TORREY SERVICIOS CORPORATION

SAN NICOLAS, MEXICO

Meat Grinder: M-12, M-22, M-32

TORSION BALANCE COMPANY

CLIFTON, NEW JERSEY

Table Scale: TO-SS

TOTAL FILTER TECHNOLOGY, INC.

HARVARD, MASSACHUSETTS

Filter: 5C10A

TOTE SYSTEMS

BEATRICE, NEBRASKA

Tote Bins, Dry Products Only:
311501
Tilt for Tote Bins: SHGA

TOWNSEND ENGINEERING COMPANY

DES MOINES, IOWA

Belly Skinner: 800, 800-S, 900
Membrane Skinner: 66-A, 720, 720A,
720PA
Peeler: Ranger-Apollo,
Ranger-Callisto
Frank-A-Matic Machines: DB-1, DB-2,
DB-3, DB-4, DB-4A, DB-6A
Utility Pork Skinner: 400, 500
Ham Fatter Attachment: 12
Ham Skinner & Fatter: 412
Ham Shank Skinner: 400-S
Butt Fatter Attachment: 22, 23
Butt Skinner & Fatter: 422
Pork Cut Skinner: 35-A
Ham Fatter Attachment: 46-A
Liver Loaf Fat Attachment: 38-A
Continuous Jowl Slasher/Skinner
w/Sanitizing System: 914/21
Sterilizing Hood Attachment: 20
Liver Loaf Attachment For Model
800 & 814 Bacon Skinner: 16S, 16D
Turnover Attachment for Model 800
Bacon Skinner: 18
Membrane Skinner: 600, 700, 700A,
700AP
Picnic & Ham Shank Skinner: 35
Membrane Skinner w/Catch: 600-S
Pan & Screen Injector: 190, 1200,
1400
Slasher & Skinner (Not to be used
for slashing jowls): 814, 814-S,
914
Sanitizer for Slasher & Skinner: 21
Brine Filter: 9, 10
Take-Away Conveyor: 19
Link Separator: 2000
Bacon Skinner: 9700
Automatic Injector: 1450
Filter System: 11
Link Separator: 2020
Super-A-Matic: RT-7
Super-A-Matic w/Micromist: RT-7M
Skinner: 7500
Poultry Skinner: 900

TRAULSEN AND COMPANY

COLLEGE POINT, NEW YORK

Refrigerator: DR-ADR3-32WUT
Flash Freezer: GLT-132-WUT-FF

TRAYCO, INC.

LAPEER, MICHIGAN

Karttub: 6901

Tub: 6911

Aero-Tote Tub w/Drain: 6921

Aero-Tote Lid: 6922

Pallet: 6923

T.R.C. (TECHNOLOGY RESEARCH

COMPANY), HARRISONBURG, VIRGINIA

Save-Sight Activated Valve: 10DC-5

TRIANGLE METALS INC./FISH OVEN

EQUIPMENT, ROCKFORD, ILLINOIS

Revolving Tray Oven: HD-DA.....0D

TRIANGLE PACKAGING MACHINERY CO.

CHICAGO, ILLINOIS

Rotary Cup Filler: DR-1
Form Fill, and Seal Machine: S-71PD
Form Fill, and Seal Machine: w/Scale
A473
Scale System: A6/12, A-9/18-FP,
A-918-F2
Scale Systems: A612.....,
A816....., A918....., A3.....,
A4.....
Form Fill and Seal Machines:
S.61..., S.71..., S.72...,
S.82..., S.92..., T.61...,
T.71..., T.72..., T.82...,
T.92...

TRI-CANADA, INC.

BUFFALO, NEW YORK

S/S Kettles: TO-150, TO-200,
TO-250, TO-300, TO-400
Cover: TCL-C2800-4047
Chute: TLC-2800-4048
Basket: C-2800-4049-R1-R2
S/S Rotary Pump: ND

TRI-CLOVER, INCORPORATED

KENOSHA, WISCONSIN

Valve: 761
Air Operated Valves: Series 161,
162, 171, 262, 361, 371
Pump (Sanitary): PR, PRE, PRED
Tri-Flo Centrifugal Pump: C-Series,
SP-Series
Pressure Gauges: 54C28-X, 54C30-X
Magnetic Traps: A55, A55 MP
Bi-Metallic Dial Thermometer:
54-B52-X
Flo-Verter: 64-L72
Tri-Blender: F...MD-B..S
In-line Filter: FM... with
filtering media B, C, D, & E

TRIDYNE PROCESS SYSTEMS

SOUTH BURLINGTON, VERMONT

Weighing System, F108

TRIGON PACKAGING CORPORATION

REDMOND, WASHINGTON

Vacuum Packaging Machine: FIP-50X70
W3, RM-571

TRI-METALIST, INC.

CRESTWOOD, ILLINOIS

Incline Screw Conveyor: TM-2000
Meat Scales and Bagger: EM-6500
Conveyor: TM-2500
CO2 Distribution Cone (use with an
acceptable hood and exhaust
system): TI-600

S/S Stuffing & Linking Table:
TM-7000
Cleated Flat Belt Conveyor: TM-3500
Take-Away Conveyor: TM-3600
Flat Belt Conveyor: TM-3700

TRI-STATE METAL WORKS, INC.

VAN BUREN, ARKANSAS

Conveyor: 210, 410, 411, 412, 413, 414
Dual Conveyor (Meat Press): 1201
Meat Press Conveyor: 1200, MP-....

TRITIAUX

FLEURUS, BELGIUM

Agitated Tank Mixer: CRI-3000-...
Conveyor Filter: FLO-....-CU

TSS/CEL-TEC SYSTEMS, INC.

ATHENS, GEORGIA

Overhead Sizing System: PC-101

TUCHENHAGEN NORTH AMERICA, INC.

MILWAUKEE, WISCONSIN

In-Line Instruments: "Varivent"
TPI-....-144, TOO-....-144,
TOB-....-144, TOS-....-144,
TWO-....-144, TWS-....-144,
TMI-....-144, TMN-....-144,
TMR-....-144, TTM-....-144,
TTN-....-144, TTR-....-144

TUCS EQUIPMENT COMPANY

NEW HOPE, MINNESOTA

Piston Stuffer: T-3224

TURBO REFRIGERATING COMPANY

DENTON, TEXAS

Ice Maker: BAR-56, BF285CA
Ice Machines: BF..R, BF..SC,
BF..SCA, BF..SCAR, BAR..,
BAR..LR, SBF..R, SBF..SC,
SBF..SCA, SBF..SCAR, SBAR..,
SBAR..LR
Ice Rakes: 202-.....
Plate Chillers: HTD-.....
Ice Machine: SCF..R, SCF..SC,
SCF..SCA, SCF..SCAR, SCAR..,
SCAR..LR, CF..R, CF..SC, CF..SCA,
CF..SCAR, CAR.., CAR..LR,
TIGAR-..., TIG-....-OSC,
TIG-....-OSCE, TIG-....-OSCE
Hydraulic Ice Rakes: CB-..

TUTHILL PUMP COMPANY

CHICAGO, ILLINOIS

Hopper Pump (Ulrich): W/316-S/S
S/S Sanitary Pumps: 5A., 10, 16,
25A., 65, 125

TYLER POULTRY SUPPLY COMPANY, INC.

TYLER, TEXAS

Giblet Pump: TPS-03

TYSON METAL PRODUCTS

PITTSBURGH, PENNSYLVANIA

Polycuiseur Convection Oven: 635

Cart & Drum Dumper: TD-F, THD-F,
TC-F

ULTIMATE SYSTEM INC.

BOCA RATON, FLORIDA

Patty Machine: ULTIMATE II

UNARCO FOOD HANDLING DIV. UNARCO

INDUSTRIES, INC.

SANTA FE SPRINGS, CALIFORNIA

Meat Preparation Tables: NMT-(...)
Boning Tables: NBT-(...)
Trim Tables: NTT-(...)
Meat Lug: CSL-8
S/S Tables: SSBT-...., SSTT-....,
SSMT-...., SSTS-...., SSTSB-....
Plastic Meat Lug: CSL-8
Plastic Product Platters (Trays):
CSP...W
S/S Ledge Tray Cart: WLS, NLS
Cart: NCD-...-H
Carts: NKC, NLD
S/S Meat Trays: DSS..., DSS....
Carts: NKW-...SU, NKW-...KD
Lugs: PLG-..

UNIFLOW MANUFACTURING COMPANY

KOLD-DRAFT DIVISION

ERIE, PENNSYLVANIA

Bin Extension Sleeves (Add-on):
GBN-210-S/S, GBN-290-S/S,
GBN-...-S/S

Ice Cube Machines: GT301A-S/S,
GT301W-S/S, GT401A-S/S,
GT7AN2-S/S, GT7WN2-S/S,
GT-401W-S/S, GT401R-S/S,
GT-402A-S/S, GT-402W-S/S,
GT503A-S/S, GT503W-S/S,
GT402R-S/S, GT503R-S/S,
GT603A-S/S, GT603W-S/S,
GT603R-S/S, GB401A-S/S,
GB401W-S/S, GB401R-S/S,
GB402A-S/S, GB402W-S/S,
GB402R-S/S, GB503A-S/S,
GB503W-S/S, GB503R-S/S,
GB603A-S/S, GB603W-S/S,
GB603R-S/S, GB1003A-S/S,
GB1003W-S/S, GB1003R-S/S,
GB1204A-S/S, GB1204W-S/S,
GB1204R-S/S, GB1205A-S/S,
GB1205W-S/S, GB1205R-S/S

Ice Storage Bins: GBN-240-S/S,
GBN-310-S/S, GBN-450-S/S,
GBN-550-S/S, GBN-740-S/S,
GBN-760-S/S, GBN-1200-S/S,
GBN-1800-S/S, GBN-...-S/S,
GBN-....-S/S, GTN-200-S/S,
GTN-350-S/S, GTN-480-S/S,
GTN-130-S/S, GTN-....-S/S

Flake Ice Machine: FT-....-SS,
FB-....-SS

Ice Machines: FB1302A-SS,
FB1302W-SS, FB1302R-SS,
FB2602R-SS, FT701, FB1302, FB2602,
FT701A-SS, FT701W-SS, FT701R-SS,
FB2602A-SS, FB2602W-SS

UNILOK, BELTING DIVISION OF GEORGIA

DUCK & CORDAGE, MILLSCOTTDAL, GEORGIA

(Belts with cotton carcasses must
have edges sealed with an
acceptable compound.)

Belts (Food Contact) White, Tan,
Mint, Green: PVK 70, PCXMSK, PVK

80 PCXMSK, PVK 90 PCXMSK, PVK 120
PCXMSK, PVK 150 PCXMSK, PVK 100
CT, PVK 120 CT, PVK 150 CT, PVK
75, V 100, V 200, V 300, VK 90
PCXMSK, VK 120 PCXMSK, VK 150
PCXMSK, VK 200 PCXMSK, PVK 100
PCXMSK, PVK 180 PCXMSK, PVK 225
PCXMSK, PVK 900 PFC

Belts (Packaged Product Only)

White, Tan, Mint, Green: PVK 80,
PVK 100, PVK 120, PVK 150, PVK
225, PVK 350, PVK 470, PVK 610,
PVK 750, PVK 1010, PVK 1210, PVK
100 FSXFS, PVK 120 FSXFS, PVK
150 FSXFS, PVK 100 MRTXFS, PVK
120 RTXFS, PVK 150 MRTXFS, PVK
100 CTXFS, PVK 120 CTXFC, PVK 150
CTXFC, PVK 100 RTXFC, PVK 120
RTXFC, PVK 150 RTXFC, VK 90, VK
120, VK 150, VK 200, VK 250, VK
300, VK 400

Belts (Food Contact):

UP-90/00, UP-120/00, PVK 125
PCXMSK, PVK 170 CXC, PVK 200 CXC,
PVK 250 CXC, PVK 90 MSKYPFS, PVK
90 CT, PVK 125 CT

Belting: RL-PVC-....-PCXBB,

RL-TPU-....-PCXBB

Belt (Food Contact): White

PVK...CXC, FR/OR/SC

Belt: RL-N2-90, R1-N3-135

UNIROYAL PLASTIC PRODUCTS DIV. OF

UNIROYAL, INC., CHICAGO, ILLINOIS

Tote Box: 3.., 4.., 5..

UNIMACO INC.

MANHASSET, NEW YORK

Emulsifier (Microcut): MCH-D-30,
MCH-D-60, MCH-D-100, MCV-12-B

UNION CARBIDE CORP.

CHICAGO, ILLINOIS

Sizer: 400-B, G, 405

Wrapping Machine (Tite-Wrap): D,
NP

Bacon Slicer: Hylox

Ham Stuffer: 700

Freezer: Kryos

Precision Sizer: 400C, 400 Series
F

Precision Sizer w/Loop Device: 400
Series FL

Liquid Nitrogen Freezer: CFF...,
DFF26-Series

Evacuator: 910A, 911

Bagger: 900-A, 901, 902

Poultry Bagger: 1200

Transfer System: 503

Casing Article Adapter: 403B

LN2 Batch Chiller: ...5, ...5S

Bonewrap Dispenser: 980

Stuffing Horn Assembly: 500

Automatic Sizer: "Shirmatic" 405H,

"Shirmatic" 405K, "Shirmatic"

405S, "Shirmatic" 405SC,

"Shirmatic" 600

High Speed Bagger: 912, 922

Bagger: 905

USAC TRADING CO.

COLD SPRING, KENTUCKY

Vertical Hog Skinner: VSM-100

- U -

UHRDEN, INC.

SUGAR CREEK, OHIO

UNION STEEL PRODUCTSALBION, MICHIGAN

S/S Conveyor Belt: Tv-Matic
S/S Dough Trough: Series 3400, 400

UNIROYAL, INC.MIDDLEBURY, CONNECTICUT

Belts (Food Contact):
Little Giant: White, Black, Tan,
Green, Burnt Orange
Food Flex: White, Black, Tan,
Green, Burnt Orange
Food Flex II: White, Black, Tan,
Green, Burnt Orange
Us Flex: White, Black, Tan, Green,
Burnt Orange
General Purpose: White, Black, Tan,
Green, Burnt Orange (Belts with
cotton carcasses must have edges
sealed with approved sealant.)

UNISOURCE PACKAGING COMPANYDANIELSON, CONNECTICUT

Packaging Machine: P
Formapack Machine: 330, 420

UNITED INDUSTRIES INC., A.J. FISH OVEN
COMPANY, BELOIT, WISCONSIN

Rack Oven: "Turbo-Flo" TFE

UNITED SCALES OF AMERICACLIFTON, NEW JERSEY

Single Beam Scale: 4801-S
Dial Bench Scale: 6510-S, 6520-S,
4811-S, 4812-S, 4813-S
Bench Weigh-O-Gram: 4832-S, 4833-S
Vu-Weigh Scale: 6550-S, 6560-S
Weigh-O-Gram Scale: 6570-S

UNITED UTENSILS COMPANYPORT WASHINGTON, NEW YORK

Hopper Bin: "Mule"-..
Hopper Bin w/Stand: "Mule"-S..
Butterfly Valve: V..
Rectangular Butterfly Valve: VR-..

UNIVERSAL PACKAGING, INC.HOUSTON, TEXAS

Vertical Form, Fill, Seal
Packaging Machine: Mark....

UNIVERSAL VACUUM SYSTEMS, INC.LONG ISLAND CITY, NEW YORK

Vacuum Packaging Machine: "Vinny
Vac" UV-., UV-., UV-...

URSCHEL LABORATORIESVALPARAISO, INDIANA

Tenderizer: T-T
Slicer: CC, OV
Slicer: S-A, HS-A (Slicer is not
acceptable for processing hard
frozen meats due to possibilities
of metal contamination from broken
blades.)
Comitrol (w/Impellers-61682, 61733,
61757): 2100
Comitrol (w/Impeller-60374): 3600
Comitrol (w/Accepted Impeller):
3640, 3660, 3675, 3630
Transverse Cut Slicer: "O"
Bias Cut Slicer: "OC"
Dicers-Not acceptable for processing
frozen meats due to possibility of

metal contamination from broken
blades: G-A, H-A, L-A, GK-A, RA-A,
SL-A, J-A, CD-A, HX-A, GX-A
Comitrol: 1300, 1500, 1800, 1400,
1700, 3000

Dicer: J9-A

Comitrol Processor: 5600

Meat Dicer:M (Not acceptable for
processing hard frozen meats due
to possibility of metal
contamination from metal blades.)

USI AGRI BUSINESSNEW HOLLAND, PENNSYLVANIA

Chicken Thigh Skinner: CTS-1

U.S. STEEL CORP.PITTSBURGH, PENNSYLVANIA

Plastic Pail

U.S. CLIP CORP.MUNDELEIN, ILLINOIS

"Poly-Clip" Machines: SCD, SCH,
DCH, DCD, SCA, FCA, DCE-3, ECD
Vacuumizer: 1
Shrinker: SK...
Vacuum Clip Machine: VCK....

U.S. STEEL SUPPLY, DIV. U.S. STEEL
CORP., TAYLOR, MICHIGAN

S/S Belt (without hinge clips):
Flex-Grid
S/S Flat Wire Belts: USD-2 (1X1
Mesh), USD-3 (1/2X1 Mesh)

U.S. TYMPANITE COMPANYDEDHAM, MASSACHUSETTS

Cutting Board

UTENSICOPORT WASHINGTON, NEW YORK

S/S Stac-Pac Tub
S/S Vertical Tanks w/o Agitator
and/or Baffles: VT-...
S/S Drums
S/S Vertical Tank: VT-38
Plastic Cone Bottom Tank (Natural
Color): CC-30 Gal, CC-55 Gal
Plastic Cylindrical Tank (Natural
Color): CF-5 Gal to CF-82 Gal
Plastic Drum (Natural Color): GP
Plastic Drum Liner (Natural Color):
TDL, SDL
Plastic Pickle Tank (Natural
Color): 100
Plastic Rectangular Tanks (Natural
Color): R12x6, 12x12, 12x15,
12x24, 15x15, 15x18, 15x24, 18x18,
18x24
Plastic Stock Pots (Natural Color):
SP-5 Gal, SP-10 Gal
Plastic Trucks (Natural Color):
37, 40, 72, 96, 144
Palletvat: 175, 200, 230, 260
S/S Trucks: 28, 28C, 19, 50, 68, 86
Tote Box: TB
Tote Box Cover: TBC

UTILICONFORESTVILLE, CALIFORNIA

Turntable: STT
Twin Turntable: TTT

- V -

VAC-AIR INC.MILWAUKEE, WISCONSIN

Vacuum Lifting Machine
Nozzle: DCV-1, DCV-2
Lung & Kidney Removal Nozzle: VA
Turkey Hock & Neck Knife: TK
Hock & Neck Knife: BAK, BAK-H
Vent Cutter: VAV (This is with the
understanding that surfaces of
machine contacting carcasses must
be sanitized between each use with
180 degree F water or a solution
of 20ppm residual chlorine at
point of use.)
Lung Removal Nozzle: VA-SLN
Air Scissors (Surfaces of machine
contacting carcasses must be
sanitized between each use with
180 deg F. water or 20 ppm
chlorine residual): BAK-S

VACUDYNE CORPORATIONCHICAGO HEIGHTS, ILLINOIS

Vacuum Cooker/Cooler: VCC-...

VAC PAC, INC.BALTIMORE, MARYLAND

Bag Sealer: "Microwelder" 1185

VALENTINE EQUIPMENT CO. INC.OAKLAND, CALIFORNIA

Mixers: 1,000-10,000 lbs., 150, 250,
450, 700
Continuous Feed Grinder: "Blonco"
Type I, Type III
Ham Tumbler: 700, 1200, 2500
"Blonco" S/S Screw Conveyor: 678..
"Blonco" Guillotine Decanner: DBA
Hi-Dumper: 168
Picklejector: SSP2614
Twine Linker: RS...
S/S Luncheon Meat Slicer: 2000
Scale and Conveyor: 1857
Tipper Casing Applier: 1055
"Alpina" Continuous Stuffer: 1010
"Blonco Risco" Stuffer: BR....
"Blonco" End Discharge Mixer:
200ED, 5000ED
"Blonco" High-Speed Knife Grinder:
150, 170, 200
Vacuum Sausage Stuffer: "SAFOS"
2N/HP, "SAFOS" 2N/H
End Discharge Mixer: 2000 ED

VALLEY VIEW MFG. COMPANYDALLAS, TEXAS

Multiform Food Machine: 1 & 2
Count-Stack Machine: 2

VALMEC INC.FENTON, MICHIGAN

Transfer Conveyors: 200, 201, 202
Take Away Conveyor: 203

VALMONT CORPORATIONGRASS VALLEY, CALIFORNIA

Food Processors, FM-...-T,
CH-...-T

VAN'S INTERNATIONALSILVER SPRING, MARYLAND

Low Voltage Electronic Stimulator:
K02
Electric Stimulator: KO-1

VANMARK CORPORATION
CRESTON, IOWA
Hydrolift (For Vegetables Only): 41

W. B. VAN NEST COMPANY
EXCELSIOR, MINNESOTA
Conveyor: FHC1-....
Boning Table: FHC-....

VARIAN COMPANY
PALO ALTO, CALIFORNIA
Micro-Wave Oven: CSS-120-3000

VECTORS OF MADISON
MADISON, WISCONSIN
Smokehouse Cooker: SH-....-..
Brine Chill: BC-..T-..TN

VELTEN & PULVER INC.
CHICAGO RIDGE, ILLINOIS
Conveyor: Linklok "Meshlok" 90
degree Power Turn: 2447-MM,
2447-MM-...., 2447-MM-....
3-Way Flex Conveyor: (Packaged
Product Only) 2697-MM

VIATEC PROCESS/STORAGE SYSTEMS
(FORMERLY PROCESS EQUIPMEN
CORPORATION), BELDING, MICHIGAN
S/S Holding Tank (Open Top): OVC-...
OVC-..., OVC-....
S/S Holding Tank (Open Top): OVS-...
OVS-..., OVS-....
Fiberglass Holding Tank (Closed
Top): CVS-.....
Fiberglass Holding Tank (Open Top):
OVS-.....
"Low Profile" Half Round Cooker/
Cooler/Mixer/Blender: HR-...
HR-..., HR-..., JHR-..., JHR-...,
JHR-....
Ball Valve: BF-100
Tank Kettle: JOVC-....

VIATRAN CORPORATION
GRAND ISLAND, NEW YORK
Pressure Transmitter: 050, 150, 250,
350, 351, 353, 354

VIBRA SCREW, INC.
TOTOWA, NEW JERSEY
Vibrating Feeder: LBB-3-25

VI-CON, INC.
PORTLAND, OREGON
Vibrating Conveyor: C-70

VICTOR BALATA TEXTILE & BELTING CO.
EASTON, PENNSYLVANIA
Belts (Food Contact): Supreme-100,
Lite-N-White, Poly-Tef, Style ROH,
Style 100 Low Temperature, Style
1016 RT Belting With Ribs 1"
apart, ROH Belting with Solid
Molded Nitrile Cleat, PVC PL20
Belts (Fully Packaged Product):
Victor 475 White or Black, Victor
Green Teflon, Multi-V, Victor LF,
Victor Tan Incline, Victor Pyramid
Rufftop, Easton Whitecote, ROH

Ruff Top, PT Ruff Top
Belts (Fully Packaged Product and
Dry Materials): Easton White
Cotton, Palmetto (belts with
cotton carcasses must have edges
sealed with an acceptable
compound.)
Belts (Food Contact): PVC-90-CFWX,
PVC-120-CFWX, PVC-150-CFWX

VICTORY
PLYMOUTH MEETING, PENNSYLVANIA
S/S Air Blast Freezer: BFIS-1D-S3,
RCIS-2D-S3, RCIS-1D-S3
S/S Rapid Thaw-Storage Refrigerator:
TRIS-3D-S
S/S Air Blast Freezer: BFIS-2D-S3

VIKING PUMP COMPANY
CEDAR FALLS, IOWA
S/S Pump (Sanitary): AK-500,
AK-510, AK-4500, AK-4510,
KK-500, KK-510, LL-4500,
LL-4510
Stuffer Pump: LV-2522, LV-2523

VILTER MANUFACTURING CORPORATION
MILWAUKEE, WISCONSIN
Nugget Ice Machine: VIM 25-RA

VISIONON LIMITED
CAMBRIDGE, ENGLAND
Lean/Fat Analyzer: 100
Belt (Food Contact): E10/MV1/V10

VISKASE CORPORATION
CHICAGO, ILLINOIS
Bagger: 905A
Sizer: 400-B, G, 405
Wrapping Machine (Tite-Wrap): D, NP
Bacon Slicer: Hylox
Ham Stuffer: 700
Freezer: Kyros
Precision Sizer: 400-C, 400 Series F
Precision Sizer w/Loop Device: 400
Series FL
Liquid Nitrogen Freezer: CFF-...,
DFF26-Series
Evacuator: 910A, 911
Bagger: 900-A, 901, 902
Poultry Bagger: 1200
LN2 Batch Chiller: ...5, ...5S
Bonewrap Dispenser: 980
Stuffing Hovin Assembly: 500
Automatic Sizer: "Shirmatic" 405H,
"Shirmatic" Shirmatic" 405K,
"Shirmatic" 405S, "Shirmatic"
405SC, "Shirmatic" 600
High Speed Bagger: 912, 922
Bagger: 905
Automatic Sizer: "Shirmatic" Series
A, 404
Automatic Sizing Machine:
"Shirmatic" 404
Automatic Sizer: "EZ"

VISUAL THERMOFORMING, LTD.
LACHINE, QUEBEC, CANADA
Rotary Blister Sealer: M-2F, DS-4F,
DS-6F, SDS-4F, ESDS-4F

VITA-AIRE PROCESS COMPANY
MILWAUKEE, WISCONSIN
Ultraviolet Device: Lamps must be

used in accordance with Part 7,
para. 716(b) of the Meat and
Poultry Inspection Manual.

VNE CORPORATION
JANESVILLE, WISCONSIN
Butterfly Valve: A

HENRY VOGT MACHINE
LOUISVILLE, KENTUCKY
Tube Ice Machine: 1500-.1, 1800-.18,
2500-.2, 3000-.30, 4000-.40,
P118-.118, P218-.218, P24-.24,
P34-.34, HE10-.1, HE20-.2,
HE30-.3, HE40-.4.

VOGT INC.
CLAWSON, MICHIGAN
Ham Pumper: Comcure

VOLPI AND SONS MACHINE CORP.
SOLBROOK DIVISION
EAST FARMINGDALE, NEW YORK
IMA TORTELLINI MACHINE: MGT 250
Tortellini Machines: MGT..P/...,
AA...
Ravioli/Tortellini Machines:
MGC..P/..., R/N....
Sheeter/Kneaders: SA..., CA...

VOLTA INTERNATIONAL USA, INC.
FAIRFIELD, NEW JERSEY
Belts (Food Contact): Volta-M, Red,
Volta-W, White
Belts (Food Contact): Volta-FH,
White, Yellow
Belts (Food Contact): Volta-FH,
White, Yellow
Belts (Food Contact): Volta-L
(Brown), Volta-L (White)
Belts (Food Contact): Volta L, LW,
MW
Belt (direct food contact):
O-(Orange), HP-(Red)
Flat and Profile Belts (Food
Contact): -L-...(Brown),
-LW-...(Light Blue),
-O-...(Orange), -M-...(Red),
-MW-...(Beige), -H-...(Yellow),
-HW-...(White), -W-...(White),
-HP-...(Red)

VOLTARC TUBES, INC.
FAIRFIELD, CONNECTICUT
Ultraviolet Lamps: G10T51/2L,
G36T6, G64T6L, 782L20, G36T6L,
G64T5L, 782L10, 782L30, (These
lamps must be used in accordance
with Part 7, paragraph 7.16(b) of
the Meat and Poultry Inspection
Manual)

VON OPEL CORP.
WESTFIELD, NEW JERSEY
Drum Motor

VORTRON & ASSOCIATES
BELOIT, WISCONSIN
Smoke Sticks
Smokehouse "Premier": HL, TR, TR2
Tumbler: 500, 750, 1000
Vacuum Tumbler: 250
Smokehouse: 380
Vacuum Meat Tumbler: 40, 50, 60

Sausage Link Cutter: 600
Smokehouse: Premier" TR-2-....,
TR-2-....-

VOSS BELTING & SPEC. COMPANY
CHICAGO, ILLINOIS

Conveyor Belt (Food Contact): 8-Oz,
15-Oz.

Belts (Food Contact): Vosstex-0902
TCP, 0903 TCP, 1504 F, 0902 P,
1202 P, 1203, P, VM90C.O.S.
(Cotton carcass belts have edges
sealed with approved sealant.)

Belts (Packaged Product):
Vosstex-1502 WRT, 1503 WRT, 1503
NRT

Belts (Food Contact): Excelon-Blue
Max, White Max, D.U.1-C, M.U.2-C,
M.U. 1-C

Timing Belt-White (For food
contact): 420L4S

VOTATOR DIVISION CHEMETRON CORP.
LOUISVILLE, KENTUCKY

Heat Exchanger: Swept Surface
Votator, Unit B: "Quiescant",
Agitated
Votator Gravity Filler: G-....
Votator Turba-Film Processor:
42-216-401137-B01

VOURGANAS & ASSOCIATES
CHATSWORTH, CALIFORNIA
Bail Container: BC2416-6

VUE-TEMP INCORPORATED
TURLOCK, CA
Gun and Hopper Feed: 210

VULCAN-HART CORP.
LOUISVILLE, KENTUCKY
Griddle (GasFired): Series 800
S/S Kettles: GL-..., GS-..., GT-...,
EL-..., ES-..., ET-..., SL-...,
SS-..., ST-...
Electric Convection Ovens: I
ET-..., I GT-..., I RET-...,
I RGT-...
S/S Heavy Duty Gas Ranges: 1.78-...,
1.78-...
Open Top Ranges: PVC-3.-S/S,
PVC-3.X-S/S, 6527-S/S
S/S GAS Range: 1.7856A, 1.7854A,
1.785372A
Food Steamers: VL, VL-A, VS-A
Oven: ET8
Electric S/S Braising Pan: G-...-.,
E-...-
S/S Griddle: 9...-L, 9...-R
Steamer: SQ-24-2G
S/S Mixer: FM-80T
Gas Convection Oven: SG-....

- W -

WALDORF COMPANY
ARKANSAS CITY, KANSAS
S/S Head Flushing Cabinet: 539
Breakup Table: 128
S/S Gambrel: 1238

M. W. WALDROP CO., INC.

HOUSTON, TEXAS
Lightning Pad Placer: 125 DPP, 225
DDP

H. E. WALES & ASSOC.
ALHAMBRA, CALIFORNIA
Conveyor: 4001-A

CHARLES WALKER & CO. LTD.
WEST YORKSHIRE,
Belts (Food Contact): Betalon T07,
T10, TT12, TT25, 2T25, 3T30,
T13/B, TT18, T04
Belts (Packaged Product): Betalon
T05

WALKER STAINLESS EQUIPMENT COMPANY
NEW LISBON, WISCONSIN
Mixing Tank: 320 Gallons
S/S Processing Tanks: PZ-....,
PZ-CB-...., PZ-K-....
Heat Exchanger: Heater S-4734

THE WARREN RUPP HOUDAILLE PUMP COMPANY
MANSFIELD, OHIO
Sanitary Sandpiper Pump: SSA2-A
Double Diaphragm Pump: SSB1-A,
SSB2-A, SSB3-A
Sanitary Sandpiper Pump: SET1-A
Pump: Set 1-1/2-A, SET2-A
Diaphragm Pump: TA2
Surge Dampener: TA2-S

WARRICK EQUIPMENT COMPANY
CINCINNATI, OHIO
Vertical Packaging Machine: G-LM
Bulk Loader Attachment: 15-T
Vertical Feed Frank Loader:
G-...., L-...., N-....,
W-...., P-...., Q-....,
R-...., J-...., S-....,
T-....
Patty Loader: 01526
Patty Stacker: 07875
Frank Loader: W4-IM4
Tray Conveyor: 07978
Chunk Cutter: 15481
Feed, Ram, and Indexing Conveyor:
08079
Liver Chunker: D2R
Frankfurter Sorting System: 15183

WASHINGTON PACKAGING DIVISION OF CAM
INDUSTRIES, INC., KENT, WASHINGTON
"Versa Wrap" Packaging Machine:
3-...F
"Versa Wrap" Wrapping Machine: 40
"Form Wrap" Packaging Machine: 20

WAUKESHA FOUNDRY COMPANY
WAUKESHA, WISCONSIN
"Sanitary Type" Pumps: ...D0, ...GT,
...TO, ...WR, ...RF.., 60, 130,
134, 220, 320, 30, 34, 15, 224
Shear Pumps: SP-
Meter Flow Pumps: MFC-...., AMF..
Colloid Mill: MS
S/S Sanitary Pumps: 12, 18, 22, 32,
62, 132, 222, 33, 133, 223, 323

WEBLINE INDUSTRIES, INC.
SHREVEPORT, LOUISIANA
Conveyor: WS-...-

WEIGH RIGHT AUTOMATIC SCALE CO.
JOLIET, ILLINOIS
Weigh Cell-Dry Product: PMB.... (For
dry product only).
Net Weigh: PMB-.

WEIGH-SYSTEMS SOUTH INC.
WALDRON, ARKANSAS
Hopper Scale System: HS-100

WEIGH-TRONIX
FAIRMONT, MINNESOTA
S/S Bench Scale: BS....A, BS....AO
Scale: S/S Over/Under: OU-200
S/S Scale: LC-200
Check Weighing Scale: 3270

WEILER & COMPANY, INC.
WHITEWATER, WISCONSIN
Grinder: 1162, 1666, 6, 7, 863, 868,
1109, 1166, 1167, 16, 1668, 1612,
1675, 878
Screw Conveyor: ..SC
Mixer-Grinder: MG-878, MG-1109,
1109, SFG
Conveyors: ..BC, ..TC
Agitator Grinder: 1109AG, 878AG
Table: ..FT, ..CFT
Bone Collection Assembly: BCA
Mixer: M-...A
Automatic BCA Valve Assembly (To be
installed on an accepted grinder.)
Double Plate Assembly: DPA-...
Feed Screw Puller: FP-1000
Vat Dumper: WDL
Bone Collector: BCA-A
Screw Mixer: M16110
Screw Mixer/Grinder: M16110/SG
Metering Hopper: MH-60
Screw Mixer: M7225
Grinder: 1167A, 1167B
Metering Hopper w/Side Load: MHS-..
Vat Dumper: VD-..
Metering Hopper: MHP-..
Metering Hopper (Side Load):MHSP-..
Grinder heads: B & D
Meat & Bone Grinder: 1609
Feeder: AF-....
Sizer: SH-..
Automatic Tray Dispenser: ATD
Tray Filling Portion Conveyor: TFPC

WELDOTRON CORP.
PISCATAWAY, NEW JERSEY
Shrink Wrapper: 1451
Wrapping Machines: A44-P, A-12,
A50ST, A-40, 1501
S/S Automatic Shrink Packaging
Systems: 1662, 1663
Horizontal Wrapping Machine: 1472
Film Wrapper and Sealer: 64015 "L
Series"
Automatic Infeed Conveyor: 244A
Wrapping Machine L Sealer: 6441-5
Wrapping Machine: 1651A, A448H,
A448N
Automatic Stretch Wrapper: A-4
Hi-Speed Stretch Wrap Machine: 2002,
2004
Wrapping Machine L Sealer: 6441A-5
Stretch Wrap Machine: 2132
Inline Automatic Wrapper: 5922SP

WELLS MFG. COMPANY

THREE RIVERS, MICHIGAN

Wellsaw (One Piece Blade): 404, 424,
444, 464
Saw: 504

WELLS TECHNOLOGYBENIDJI, MINNESOTA

Pneumatic Scissor: "Airsnip"

WENGER MANUFACTURING CORP.SABETHA, KANSAS

Former F-20
S/S Smoking and Cooking Oven: 36
Oven Cutter/Spread Assembly: 36
Forming Extruder: F-155

WESCO MANUFACTURING COMPANYLANSDALE, PENNSYLVANIA

Platform Truck: FGMP-....-

WESTGLEN CORPORATIONLOS ANGELES, CALIFORNIA

Vacuum Packaging Machine: VM100,
VM200, VM100D, VM200D

WESTECH ENGINEERINGSALT LAKE CITY, UTAH

Diatomaceous Earth Filler System:
HCPF-SOS

WESTERN DAIRY PRODUCTS DIV. OF CHELSEA INDUSTRIES, INC.SAN FRANCISCO, CALIFORNIA

"Comvair" Emulsifier: 76
Clipping Machine: DK-1060
"Catchall" Metal Trap Pump: 118

WESTINGHOUSE ELECTRIC CORP.PITTSBURGH, PENNSYLVANIA

X-Ray Unit
Sterilamp: WL-782-L-30, WL-782-L-10,
WL-782-L-20, G36T6L (Note: Lamps
must be used in accordance with
Part 7, para. 7.16(b) of the Meat
and Poultry Inspection Manual.)

WESTLAKE PLASTICS COMPANYLENNI, PENNSYLVANIA

Cutting Board

WESTLUND ENGINEERING CO.CLEARWATER, FLORIDA

Atmosphere Packaging Machine: 1000

WESTRICO, INC.MARYSVILLE, OHIO

S/S Mixing Nozzle: 3-79

WEYERHAEUSER COMPANYELGIN, ILLINOIS

"Corr-Vac" Vacuum Bag Sealer: Mark
I-..

WHEELABRATOR-FRYE, INC.MISHAWAKA, INDIANA

S/S Pumps: P-160-S, P-161-S

WHIRLPOOL CORPORATIONST. PAUL, MINNESOTA

Ice Maker: CETH6AE, with Ice Bin:
CECBSS

I. J. WHITE

New York, New York

Freezing Conveyors: 700

WHITE CAP DIV. CONTINENTAL CAN COMPANY, INC., CHICAGO, ILLINOIS

Capping Machine: VELJG, VELJ,
VDMLJG, VDMLHG, VELHG, VFLJG,
VGLJG, 20R46A, 20R46B, 20R46C,
20R46D, 20R46E
Cap Hopper: HP-11000, 6R17, 6R25,
6R26, 6R17-D
Head Spacer (For product packed in
brine or water only): 5R15

WHITE MOP WRINGER COMPANYTAMPA, FLORIDA

Plastic Containers (Food Contact):
7720, 7732, 7744
Plastic Lids (Food Contact): 7721,
7733, 7745

WHITLEY'S ENTERPRISES INC. COOKITDIVISION, WILSON, NORTH CAROLINA

Cooker: OTC...TBW

WHITNEY PROCESSING PACKAGING CORP.NEEDHAM, MASSACHUSETTS

Mesulect Search Heat (For Metal
Detection System): FD
Checkweigher: "Quikchek" QC-100,
"Datachek" 387932
Metal Detection Units: HS-2, HS-3

HERMAN WIEGAND GMBHRASDORF, WEST GERMANY

Loop Tying Machine: Hangfix B-20

WILCOX MFG. COMPANYNEEDHAM, MASSACHUSETTS

Datachek Checkweigher: 387932 Type
DC\200

WILCOX MFG. COMPANYSTOCKTON, CALIFORNIA

Trough Conveyor: STC-0117
Flat Pan Conveyor: SFPC-0117
Screw Conveyor: SSC-0119
Wire Mesh Conveyor: SWMDI-0117
Bean Hopper: BH-0119
Spiral Freezer Conveyor: LSH-ST
Metal Detector Conveyor: MD 1565

WILDEN PUMP AND ENGINEERINGCOLTON, CALIFORNIA

Foodmaster Pump: M8/SP/FG/FG/FG

WILDER MFG. COMPANYPORT JERVIS, NEW YORK

Portable Machine Stand: 175-179,
475-479

WILEVCO INC.WATERTOWN, MASSACHUSETTS

Automatic Batter Mixers: Series V,
Series VI
Series V Reserve Tank: 30U
Reserve Tank Assembly: Series VI
"Cryolator" Swept Surface Heat
Exchangers: 3X6, 4.5X6, 5.3X6
Automatic Batter Mixers: Series
V-PD, VI-HD

TONY WILEY COMPANYDAWSONVILLE, GEORGIA

Poultry Marination Tumbler: MT-100

Conveyor: CB-500, TR-500

WILEY MFG. COMPANYLOS ANGELES, CALIFORNIA

Pump: 6000
Continuous Stuffer: 3000, 6000
S/S Smoke Cage: Nesting & Box Type
Ham Mold Press: Oval

WILFAB METAL CORPORATIONROCKY MOUNT, NORTH CAROLINA

S/S Table, WP...., EWP....SB,
WP....SB
S/S Table w/Cutting Boards, WC....,
WC....SB, EWC...., EWC....SB
S/S Cooler/Freezer Racks: WCR....,
WCR....W (for packaged product
only.)

WILKERSON CORPORATIONENGLEWOOD, COLORADO

Air Filters, microalescers: M55,
M10, M26, M42

WILLCOX & GIBBS INC.NEW YORK, NEW YORK

Spur Pallet: Non-Color-Coded

DON WILLIAMS EQUIPMENT CO.BELMONT, CALIFORNIA

Bagging Machine: "Bagit" PR-1

WINGER-BOSS COMPANYOTTUMWA, IOWA

Conveyor Table: D-2772-3
S/S Mold: A-2480
Scalding Tank
S/S Curing Vat: D-2600
Raw Material Bin: 2722
S/S Conical Hopper: C-2758,
C-2758-2
Batching Conveyor: BC-...
Conveyor: BC-....
Breaking & Boning Table: B-....,
BT-....
Double Trough Conveyor: 2796
S/S Raw Material Bin: RBM-100,
RBM-200, RBM-300
S/S Belt Breaking Conveyor: 2860
S/S Hindfoot Saw: HF-18
S/S Belly Roller: BR-...
S/S Jowl Roller: JR-24
S/S Shoulder Saw: SS-29
S/S Circular Knife: FB-20
S/S Table: A, B, C, C-1, C-2
S/S Hog Head Spike Table: HST-....
S/S Hog Head Spike Conveyor:
HHSC-....
S/S Eviscerator Conveyor: EC-....
S/S Viscera Pan Inspection
Conveyor: VPC-.... (Sanitized with
180 F. water.)
S/S Shoulder Saw: SS-29
S/S Circular Knife: FB-20
S/S Table: A, B, C, C-1, C-2
S/S Hog Head Spike Table: HST-....
S/S Hog Head Spike Conveyor:
HHSC-....
S/S Eviscerator Conveyor: EC-....
S/S Viscera Pan Inspection Conveyor:
VPC-.... (Sanitized with 180 F.
water.)

WINPAK, LTD

WINNIPEG, CANADA
Vacuum Packaging Machine: SWISSVAC
SYSTEMATIC

WIRE BELT COMPANY OF AMERICA
WINCHESTER, MASSACHUSETTS
S/S Belt (Food Contact): Flat-Flex
90 1/4 Turn Conveyor: FT-S, FT-S1

WIRE CONVEYOR BELTS
EASTON, MARYLAND
Dura-Flex Belt: M22 (For Packaged
Product Only)

WIRE MESH PRODUCTS, INC.
YORK, PENNSYLVANIA
S/S Wire Mesh Belt: B-36-36-18-SS,
B-42-27-14

WIREMATION INDUSTRIES, INC.
LANCASTER, PENNSYLVANIA
S/S Mesh Belts (Food Contact):
PB-24-20-16, PB-36-20-12,
PB-36-30-16, PB-48-32-16,
PB-48-48-16, PB-48-48-19,
PB-60-60-18

WISCO INDUSTRIES, INC.
OREGON, WISCONSIN
Wrapping Machine: "Deli-Wrap" 630

WIXON, USA, INC.
MILWAUKEE, WISCONSIN
Sausage Dip Tank: DTC, DTS

WOLFE AND SONS SHEET METAL COMPANY,
NASHVILLE, TENNESSEE
Belt Conveyor: SBC-101, SBC-102
Table Top Conveyor: TT-1001

WOLFKING DANMARK, INC.
BLACKLICK, OHIO
Grinders: C-400-2T-70SSBW,
C-250-1T-7022BW, C-250-RSSBW,
C-160-1T-72SSBW, C-160-Var-SSBW,
Universal C-400, C-250
"Wolking" Single Shaft Mixer:
SSM-...., Universal C-250
"Wolking" Twin Shaft Mixer:
TSM-....
Mixer/Grinder: 1000/160, 1000/250,
1500/250, 2000/250, 3000/250
Lift: L10
Constant Flow Device CFD.
Automatic Bone Chip Eliminator:
A/BES
Rota-Freezer: H-1200
Portioning Device: PD 140/...
Automatic Bone Chip Eliminator:
A/BES
Frozen block Conveyor: WK-400
Grinders: C-400-2T-70SSBW,
C-250-1T-70SSBW, C-250-RS-SSBW,
C-160-1T-72SSBW, C-160-CAR-SSBW,
Universal C-400, C-250, C-140
Mixer/Grinder: 1000/160, 1000/250,
1500/250, 2000/250, 3000/250,
"Wolking" Single Shaft Mixer:
SSM-....
"Wolking" Twin Shaft Mixer:
TSM-....
Mixer/Grinder: SSMG 200/140
Twin Shaft Mixer/Grinder: TSMG
400/140

Inclined Screw Conveyor: 300
Horizontal Screw Conveyor: 250
Vertical Screw Conveyor: 250
Twin Shaft Mixer: TSMA/....
Grinder: SFG-.....,
SFG-.....-UNI
Grinder Universal: C-200
Mixer/Grinder: 600/200
Microcutter: 250
Belt Conveyor: BC-.../..., BCA-...
Twin Shaft Mixer Vacuum: TSMV-....

WOLF RANGE CO.
COMPTON, CALIFORNIA
Stock Pot Range: SPR-18

WOLFTEC, INC.
HIGHLAND, NEW YORK
"Loma" Metal Detector: 3S, 3F, 3S-P
Electrically Operated Diverter
Valve: ARV-60, ARV-100
Alpine Cutter: PB-50, PB-60, PB-80,
PB-125, PB-200, PB-300, PB-500
Alpine Clipping Machine: DK-1060
Automatic Vacuum and Stuffer:
"Alpina" KF-1140
Piston Stuffer: "Alpina" EWF 30-1150
Sausage Casing Wash Machine: WB-550
Bacon Press: SP-840
Cutter Mixers: "Alpina" PB200-1150,
PB330-1150, PB540-1150
Vacuum Cutter Mixers: "Alpina"
PBV200-1110, PBV330-1110,
PBV540-1110
Automatic Vacuum Filler & Stuffer:
KF-1071
Pickle Injector: N15-.-LS/K
Brine Mixing and Chilling Unit: Myac
Type LM-800/1000, Myac Type
LM-.../....
Brine Chilling Unit: Myac Type
LK-200/400, Myac Type LK-.../....
Quick Curing Press: Myac Type
-450/650, Myac Type-.../....
Lifter: Myac Type 2900
Chill Vacuum Mixer: Myac Type Max-
3000/6000, Myac Type Max-.../....
Vacuum Chamber Machine: Myac Type KM
120

WOLVERINE CORPORATION
METHUEN, MA
Conveyorized Meat Cooker: SB-....
Conveyorized Oven/Cooker: "JET
ZONE"....

WOLVERINE WORLD WIDE INC.
ROCKFORD, MICHIGAN
Double Side Hog Skinner: VPS
Single Side Hog Skinner: S20U
Hog Skinner: VDS
Fletcher: P-278
Hog Skinner Machine: P-105
Exeter 50 Flasher: P-2102

WOMACK INTERNATIONAL, INC.
NOVATO, CALIFORNIA
S/S Disk Filter: 100-S

WOODMAN COMPANY, INC.
DECATUR, GEORGIA
Clipper Packaging Machine: VGP-MP,
VVF-MP, NW-MP, VGF-MP
Packaging Machine: FWDP-8 (MP),

FWDP-16 (MP), "Profitmaker"
PS-1025 VII-MP
Polaris Bagmaker: 1

WORCESTER CONTROLS
WEST BOYLSTON, MASSACHUSETTS
Ball Valve: ..WK4466-....
Ball Valve (3 Way):
..TWK4466-.....

WORLD CONTAINER CORP.
EAGAN, MINNESOTA
Collapsible Combo Bin (w/suitable
liner): Keeper II

WRAPPING MACHINERY CO.
FRANKSVILLE, WISCONSIN
Plastic Sealer: 4
"PackRite" Meat Sealer:
Poly-Motor-Jaw

WRH INDUSTRIES, LTD
RIVERSIDE, RHODE ISLAND
Air Flow Sani-Tray (For smoking or
drying product only): BB-10V

WRIGHT MACHINERY COMPANY, INC.
DURHAM, NORTH CAROLINA
Wright Counter: SS
Mon-O-Bag Weighing System: WM-S,
WMV-8
Mon-O-Bag Volumetric Filler: WVF-S
Bag Forming and Sealing Machine:
BM-S

WSE, INC.
LAGRANGE, ILLINOIS
"On-The-Fly" CO2 Chiller-Blender:
CB-30..
Concentric CO2 Applicator (With
suitable exhaust system), 771001,
810203
Standard CO2 Applicator (With
suitable exhaust system), 5X12B,
5X12B, 5X12BF, 5X12I, 5X12IF
Conical CO2 Applicator (With
suitable exhaust system) 5-6X12B,
5-6X12BF
Standard CO2 Applicator (With
suitable exhaust system). 780605

WYSSMONT COMPANY, INC.
PORT LEE, NEW JERSEY
Turbo Dryer: Q32-201

- X -

XACTICS LTD.
SAINT JOHN, NEW BRUNSWICK, CANADA
Insulated Poly Combo Bin: X-...

XYTEC PLASTICS, INCORPORATED
TACOMA, WASHINGTON
Plastic Lugs: 2008, 2009

- Y -

YORK DIVISION, BORG WARNER CORP.
YORK, PENNSYLVANIA
Flake Ice Machine: DER-26F-D

- Z -

ZESTI SMOKE
CROSSVILLE, TENNESSEE
S/S Storage Tanks: LSBS-....

ZONE INTERNATIONAL
QUEBEC, CANADA
Hide Puller: Z-871

E. F. ZUBER ENG. & SALES

MINNEAPOLIS, MINNESOTA
Stuffer: "E-Z Pakmobile" SS-75,
SS-76 (Recirculated water replaced
with fresh water every four hours
and will contain no less than 20
ppm of residual chlorine at all
times during operation.)
"EZ" Food Handling Cart: 1975
Automatic Stuffer (Water not to be
reused): S.S.
S/S Cooker: EZ 76-SS
Brine Adaptor: 78, 780S
Stuffer: E-Z Pak Mobile: P-83, S-83
E-Z Pak Portion Control Cover: PC-83

(Recirculated water replaced with
fresh water every 4 hours and will
contain no less than 20 ppm
residual chlorine at all times
during operations.)
Offal Handling Cart: "E-Z" 1986
E-Z Hydraulic Sausage Stuffer:
80020, EZ-1988
E-Z "Hardcoat" Cover: RCL-89
E-Z Lug: MT-89
S/S Cooker: 80043, 80044
E-Z Tumbler: 89

United States Department of Agriculture

Food Safety and Inspection Service

**Washington, D.C.
20250**

**OFFICIAL BUSINESS
Penalty for Private Use, \$300**

**FIRST-CLASS MAIL
POSTAGE & FEES PAID**

**USDA-FSIS
Permit No. G-42**